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THE WHOLE
DUTY *of a* **WOMAN:**
Or, an infallible
GUIDE to the **FAIR SEX.**

CONTAINING,
RULES, DIRECTIONS, and OBSERVATIONS, for their Conduct
and Behaviour through all Ages and Circumstances of Life,
A S
VIRGINS, WIVES, or WIDOWS.

WITH
DIRECTIONS, how to obtain all Useful and Fashionable
Accomplishments suitable to the SEX. In which are comprised all Parts of
GOOD HOUSEWIFERY, particularly **RULES** and **RECEIPTS** in
every Kind of **COOKERY**.

- | | |
|---|---|
| 1. Making all Sorts of Soops and Sauces. | 4. The whole Art of Pastry in making Pies, Tarts, and Pasties. |
| 2. Dressing Flesh, Fish, and Fowl; this last illustrated with Cuts, shewing how every Fowl, Wild or Tame, is to be truss'd for the Spit: Likewise all other Kind of Game. | 5. Receipts for all Manner of Pickling, Collaring, &c. |
| 3. Making above 40 different Sorts of Puddings. | 6. For Preserving, making Creams, Jellies, and all Manner of Confectionary. |
| | 7. Rules and Directions for setting out Dinners, Suppers, and Grand Entertainments. |

To which is added,

BILLS of FARE for every Month in the Year, curiously engraven on **COPPER PLATES**, with the Forms of Tables and Dishes, and the Shapes of Pies, Tarts, and Pasties. With Instructions for Marketing.

A L S O

RULES and RECEIPTS for making all the choicest Cordials for the Closet: Brewing Beers, Ales, &c. Making all Sorts of *English* Wines, Cyder, Mum, Mead, Metheglin, Vinegar, Verjuice, Catchup, &c. With some fine Perfumes, Pomatums, Cosmeticks and other Beautifiers.

LONDON: Printed for T. READ, in Dogwell-Court, White-Fryer, Fleet-Street.

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GUIDE to the FAIR SEX.
Or, an invisible

On an inflexible

and Behaviour through all Ages and Circumstances as I live.

WIRGIN, WIVES, or WIDOWS.

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Good Housewifery, particularly House and Receipts in
Accounts, suitable to the SEX. In which are comprised all Parts of
Directions, how to obtain all Useful and Reasonable

1. Making all sorts of Sauces.
2. Dressing Fowl, Fish, and
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3. Making above 40 different Sorts of
Puddings.
4. Making all Sorts of
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making Pies, Tarts, and Pasties.
Receipts for all Manner of Pickling,
Conjuring, &c.
6. For Pickling, making Cresses, &c.
lies, and all Manner of Cordons, &c.
7. Rules and Directions for setting out
Dinner, Supper, and Grand Ent-
ertainments.

To which is added,

and the shape of piece, three and half. engraved in Copper Plate, with the form of Table and Table. Bills of FARE for every Month in the Year, carefully

RULES AND REGULATIONS for making all the choice of

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THE WHOLE
DUTY *of a* WOMAN:
OR, AN
Infallible GUIDE
TO THE
FAIR SEX.

C H A P. I.
Of RELIGION.

AS a very pious and ingenious Author has observed, That altho' the Female may be thought by some, tho' sure very unjustly, to be inferior in their Intellectuals to the other Sex, yet, in the sublimest Part of Humanity, no one can dispute their Equality;

4 *The whole DUTY of a WOMAN.*

quality; they have Souls of as divine an Original, as endless a Duration, and as capable of infinite Happiness. It ought then to be the first Care of the Fair Sex, as it is to all Mankind, the Matter of greatest Concern, to regard the Promises of another Life, nor is there any Thing that can make them easier or more amiable in this.

THE distinct and most principal Scenes in which a Woman can be supposed to be an Actor, are these three, VIRGINITY, MARRIAGE, and WIDOWHOOD; which as they differ widely from each other, so for the discharging their respective Duties, there are particular Cautions worthy to be observed.

VIRGINITY, or the Virgin State, is first in Order of Time; the grand Element essential to this State is Modesty, which, tho' necessary to all, is in a more eminent Degree required here. It is the very Characteristick of this Sex, as Courage is of the other; for as the great Mr. Addison observes, As a Man without Courage is said to be no Man, so a Woman without Modesty is as much out of Nature and Kind. Modesty in Virgins should appear in its highest Elevation: But as all Virtues are to be acquired by the Helps of Religion, and as none can be truly virtuous or happy without it, we shall, in the first Place, endeavour to give our Fair Readers an Idea of the true Spirit of the *Christian Religion*, which in every View and Design directly tends to make us easy with ourselves, kind and comfortable to one another here, and happy with God hereafter.

It is evident that our holy Religion is a wise Institution to every one, who considers that God is its Author, whose Wisdom appears in all his Works. Thus the Frame of
visible

visible Nature being agreeably set together, and having each Part of it suited to useful and proper Ends, demonstrates itself to be the Work of divine Wisdom; in like manner the whole Plan of pure Religion, having also its Parts suitable to each other, and every one of them agreeably set to the same good and great Design of the whole, does thereby prove itself to be the Contrivance of an All-wise God.

And hereby the Wisdom of the Christian Religion will particularly appear, because every Part of it tends to promote the universal Good of Mankind; for which Reason the divine Founder thereof was named JESUS, that is, SAVIOUR, because his only Design was to save us from the prevailing Power of Sin, and from those Miseries in which that evil Power would involve us.

Thus Temperance promotes our Health, Justice in our Dealings prevents us from sustaining the Revenges of the Injured, and gains us Trust among Men, with all the Benefits which arise from thence. Charity, by promoting the common Good of others, draws back their Love and Affection to ourselves, while Patience preserves Quiet within our own Breasts, and Self-Denial, by restraining our extravagant Appetites, establishes the just Power of Reason over us; thereby fitting us for all Conditions of Life; and thus the Law of Christ answers to the Character of Wisdom, by its Agreeableness to the best Design of God in the chief Good of Man: And upon this Account *Solomon* characterized the Idea of Religion under the Name of Wisdom.

Beside these moral Duties there are several Threats of God's Judgments and Promises of his Favour contained
in

in Christ's Institution; the former were wisely designed to restrain us from Immoralities, which are our greatest Follies; and the latter to engage us in the Practice of Virtue, which is our greatest Wisdom: The Threatnings prepare the Way for the Promises, and qualify us to receive them; inasmuch as they shake off our Affections from ill Objects, in order for the Promises, to fix them upon good ones. We must needs cease to do Evil before we can learn to do well.

Now, altho' a due Consideration of the divine Nature will carry us on to the Belief of a future State, in which he, who is in Perfection, the best of all Beings, will distinguish the Good from the Bad by ample Rewards and just Punishments; yet, because every one's Capacity may not be sufficient to make this wise Reflection, therefore Jesus Christ was pleased *to bring Life and Immortality to light*, as the Gospel phrases it, *i. e.* to give the World full Assurance of a future State, in which the just God will distinguish Men hereafter in such a Manner as they shall distinguish themselves here; and it is the Wisdom of every one to preserve this Belief in his Heart, and bear it always about him, because it is the most awful Monitor against our committing Folly, and yields the strongest Encouragement to Virtue.

From what has been said, we hope it may be seen, *First*, What is meant by *saving a Soul*, viz. to deliver it from vitious Habits and fearful Punishments, the fatal Consequents of such Habits; and by establishing Virtue therein to recommend it to the Favour of God. And *Secondly*, That the Gospel of Christ was designed to this very End, and its Tendency hereunto is its Wisdom. And *Thirdly*, From hence you also perceive in what Respect Faith in Jesus

Jesus Christ is said to save us, viz. because this Faith is our receiving the Christian Moral for the Rule of our Lives, and the Threats and Promises contain'd in the Gospel for the outward Motives of our Practice according to that Rule.

And from these three Considerations summ'd up together, you may examine all the various Pretences which differing Churches and Communions make to the Purity of the Christian Faith, so as to form a right Judgment of 'em; for that Communion which manifests itself to have no other Design than to assist its Members in saving their Souls from the Power of Sin, by the Moral and Motives aforementioned, is certainly the purest Church; and that Faith which has no other Tendency, is the purest Faith: So that if you form yourself upon this Principle, you may pass by all nice Speculations, or profound Mysteries which have no direct Tendency to improve your Morals, without any Hazard of Salvation.

Secondly, As the Christian Institution is wisely practical, so it is plain; or in other Words we may say, that as the Wisdom of the Christian Religion appears first by its being practical, so it appears secondly by being plain. The obscure Answers which were given out from the old Heathen Oracles, are now known to have proceeded from the Indirectness of a designing Priesthood; who, to maintain their Pretence of foretelling what shall come to pass, sent back all those who came to enquire after future Events with doubtful and uncertain Answers. And it has been the Observation of wise Men, that when any one affects to be dark and mysterious in his Conversation, either he has some indirect Design in so doing, or else, whilst he makes
an

an Ostentation of Wisdom, he does in reality but discover his Folly.

Now the Wisdom of God cannot be conceived to aim at any other Design in communicating itself to us, than the Information of our Minds in the Nature of Good and Evil, and this in order to direct our Choice; and all Instructions must of necessity be plain, since 'tis by Things easy and familiar, such as at first sight we may apprehend, whereby we can be led on to the Knowledge of Matters more remote and difficult; but obscure and unintelligible Doctrines can have no Effect upon us beside unprofitable Amusement; and *whatsoever is by the Wisdom of God laid out of our Reach, can be no Part of our Concern.*

Farther, to what End did he give us intellectual Faculties? Surely not to amuse but to improve us, by enabling us thoroughly to understand each Part of our holy Religion, which directly tends to this End, *viz.* our moral Improvement, as you will soon perceive, if you reduce the Christian Institution to its general Heads, which are these.

First, A Narration of Matters of Fact.

Secondly, A Declaration of moral Laws.

Thirdly, A Revelation of such Motives which are proper to enforce this Law upon our Minds. And *Fourthly*, Serious Exhortations to refresh our Memories with our Duty, and earnestly to recommend it to our Practice.

First, The Reader sees, that the Matters of Fact contain'd in the four Gospels, and the Acts of the Apostles,
viz.

viz. the Travels and Transactions of Christ and his Disciples, are so plainly related, that you understand the Relation as easily as you read it. And *Secondly*, All Laws must be plain, because they are Directions. Now, obscure Directions are but Delusions; and Laws which are dubious and difficult to be understood, are Traps and Snares. And *Thirdly*, 'Tis as necessary that Motives should be very intelligible, because their Design is to work strongly upon our Wills, by convincing our Understandings. Add to this *Fourthly*, That mystical and unintelligible Exhortations are ridiculous, upon which Account St. *Paul* forbade Religious Exercises to be performed in an unknown Tongue.

Now as the four Gospels and Acts of the Apostles contain Matters of Fact, Laws, and Motives; so the Epistles contain Exhortations to Seriousness and Piety, arising from the Laws, Facts and Motives before-mentioned: And these Books are sufficiently comprehensive of the Institutions and Ordinances of Jesus Christ; which ought indeed to be easily intelligible, because they concern the poor, weak, and unletter'd People as much as the Learned.

Nor can it be supposed that the Doctrine of Christ was by him, or his Apostles, deliver'd first of all into the Hands of the Learned to be by them convey'd into the Minds of the Ignorant; but on the contrary, 'tis manifest that our Saviour directed both his Discourses and Actions immediately to the common People as well as to the Scribe; and in like manner did his Disciples address their Preachings and Writings.

From all this Discourse concerning the Clearness of Christ's Institution, you may spare yourself the needless

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Trouble

Trouble of reading abstruse and mysterious Points of Divinity. Nor need you suffer yourself to be amus'd with the pretended deep Speculations of profound Men, when you have the plain Directions of a wise and a good God before you, in following whereof you shall meet with great Reward.

Thirdly, The Christian Institution is short. True and genuine Religion has always been summ'd up, and gathered together into a narrow Compass, by those who best understood it. Thus *Micah* (vi. 8.) speaking of God, saith, *He hath shewn thee, O Man, what is good; and what doth the Lord thy God require of thee, but to do justly, to love Mercy, and to walk humbly with thy God.* And our Saviour sums up the whole Law in our Love to God, and our Neighbour. And in another Place includes the whole Scope of the Law and the Prophets, in this one Rule, *Whatsoever ye would that Men should do unto you, even so do ye unto them*; hereby directing us to make a right Use of that Reason which God establish'd as his Oracle in our Breasts; to which we may at all times resort, and from whence we may be resolv'd in such Cases as concern our Duty to one another.

For, as by consulting your own Reason, you know wherein you are justly dealt with, and wherein you receive Wrong; When you are kindly us'd, and when otherwise, so from the same Principle of Reason you cannot but know when you deal justly or wrongfully, and when you do kind or ill Offices to another: This one short comprehensive Rule, taking for its Foundation the Equality of Mankind in respect of their common Nature, renders Religion itself a Matter sensible unto us.

For

For we can feel the Wound of a sharp slanderous Tongue as sensibly as that of a Sword; we can feel the Wrongs done to ourselves and Families; and are as much sensible of the Benefits we enjoy from the just and kind Dealings of those with whom we are concern'd, and hereby we are in the shortest and plainest way admonish'd of our Behaviour to others; and if this one short Rule were reduc'd to practice, the State of Paradise would be restor'd, and we should enjoy a Heaven upon Earth.

For hereby, *First*, All Persecutions for Conscience sake, which have occasion'd such violent Disorders and vast Effusion of Blood, would be at an End, because every one, who has any Conscience, would most willingly preserve it free from the Impositions of Men in the Worship of God. To compel Men by Fire and Faggot to partake even of a delicious Entertainment, is a savage sort of Hospitality.

Secondly, All Factions in any State would be at an End, if every Member thereof were contented that every one of his Fellow-Members, who was not an Enemy to the Government, might, having equal Pretence of Merit, enjoy equal Privileges with himself.

Thirdly, The Occasions of War and Law-Suits would be taken away; since nothing but manifest Wrong can be the just Cause of either.

And *Fourthly*, There would be no private Quarrels and Uneasiness among Neighbours, since by this Rule of doing as we would be done unto, all rash Censures, sharp Reflections, ungrounded Suspicions and Jealousies, which are the Seeds of private Animosities, are taken away. And hereby we may expect a plentiful Store of God's Blessings

among us, who will measure out his Kindness to us in the same manner as we measure out ours to one another.

The Reason why Religion should be both a short and plain Institution, will appear if you consider the common Circumstances and Conditions of Men in this World. For though many have Leisure enough to read and digest whole Volumes of useful Knowledge (if there are any such) yet the greatest Part of Mankind being necessarily employ'd in making daily Provisions for themselves and Families, and discharging the common Offices of Life, cannot attend to any religious Institution which is either difficult or tedious.

'Tis certain, That the whole Life of Man is not sufficient for him to read all the Controversies which have been written upon pretence of Religion; but 'tis as certain, That God never lays on us a greater Task than what he affords us both Abilities and Opportunities to perform; wherefore we may conclude, That since the Duties of Religion are laid in common upon all, the poor Day-Labourer must have Ability and Opportunity sufficient to instruct himself therein, without hindering the constant Work of his Calling. And in all this the Wisdom and Goodness of God are made known, by adapting our Duties to our Circumstances of Life.

From hence you may save yourself the Trouble of reading the long and tedious Disputes which with such intemperate Zeal are always in Agitation among the several Parties of Christians. Indeed, the true Christian Institution being short, it cannot admit of being spun out into long Controversies: And tho' there are many Books of Controversial Divinity, there cannot be one Controversy about the Matter

Matter of meer Religion, as whether we should maintain in our Hearts a high Reverence and Veneration for Almighty God? Whether we ought to walk before him in Sincerity and Uprightness? Whether or no we should be thankful to him for all the Benefits which we have receiv'd from him? Whether we shall submit to his Will with Patience, and endeavour to govern our Passions, to bring them to a due Moderation and Temper, by making them subject to the Law of Reason? Whether we should be true to our Promises, just in our Dealings, charitable to the Poor, and sincere in our Devotions? Whether we should be temperate and sober, modest and chaste, and demean ourselves in an humble, civil, and agreeable manner towards those with whom we converse? Whether we should be heartily sorry when we come short of our Duty, and should be watchful in the Denial of our irregular Appetites, Passions, and evil Inclinations for the future? In short, it has not been disputed whether Justice, Benignity, Meekness, Charity, Moderation, Patience and Sobriety, should be receiv'd into our Affections; or whether we should love God and our Neighbour? Orthodoxy of Faith is made the Pretence of Controversy, but the one thing necessary is Orthodoxy of Practice.

In this Discourse upon the Subject of Religion, Devotion ought not to be left out, because Thankfulness is a necessary Part of Religion, and Prayer is the Preservative of the whole. A frequent Repetition of our Thanks for all the Benefits we enjoy, preserve in our Minds the Consideration of God as the greatest and best of Beings; and thereby nourishes Veneration and Gratitude. In like manner Prayer for Pardon of Sin, and Preservation of our
Persons,

Persons, is a constant Recognition of the Mercy and Bounty of God: But Prayer against the Power of Sin is the actual withdrawing of our Inclinations from Evil; and Prayer for any Grace is an actual Application of our Minds, to attain the particular Virtue for which we pray.

Now altho' we would not advise against set Hours and Forms of Devotion, either private or publick, yet, we would rather recommend a sort of habitual and occasional Devotion, as very proper to preserve the strongest Impressions of Religion upon your Mind.

It may be observ'd, that many who are very punctual in keeping to their exact Times and Forms of Devotion, have fallen short of any visible Improvement in Virtue. The same Pride, Frowardness, Falshood, Covetousness, and Bitterness of Spirit, have appear'd in many who have been constant Frequenters of the Publick as well as Closet Forms of Prayer, as if God had not been in all their Thoughts. The Reason whereof seems to be, because their formal Petitions supersede their habitual Endeavours. Men are apt to think that since they spend in every Day such a Portion of Time in Prayer, they have done all their Part; and so they leave God Almighty to take care of the Event: And this is indeed all we can do when we make our Petitions to our Benefactors upon Earth, *viz.* offer up our Requests to them, either by Word or Writing, and then only expect their Answer.

But 'tis otherwise with relation to God. Our Petitions to him must not take off from our constant Endeavours to perform that Work for which we pray his Enablement: And this occasional Devotion, which we would recommend, is in its own Nature a constant Endeavour after
Virtue,

Virtue, as well as a serious Petition for it: For it ariseth from a frequent Observation of ourselves in our particular occurring Circumstances; from which Observation suitable Desires will almost necessarily flow: As if at any Time we find that we have done an ill Thing, immediately upon the Discovery, we should beg God's Pardon, and resolve to make Recompence for the Ill we have done: Or if we have design'd any Evil in our Hearts, and presently beg Pardon of him who knoweth the Secrets thereof; in so doing we have given Check to its Progress. In like manner, if we have spoken slanderously, rashly, or injuriously, concerning any one; and upon Recollection thereof we ask Forgiveness of God, and desire that we may not do the like for the future; but on the contrary, that we may govern our Tongues better: In all this we are labouring to withdraw our Souls from Evil, and to form ourselves upon a Principle of Virtue.

Every Night and Morning are proper Times of Leisure to call to Mind the Preservation, Support, and Advantages we have receiv'd the Day or Night preceding: And this Recollection being accompany'd with Thankfulness to our great Preserver, is the actual Continuance and carrying on of our Gratitude to God. If we perceive Pride or Passion to arise in our Hearts, so that we are apt to put a great Value upon every thing we do, and despise others; or if we find ourselves eagerly concern'd for any little Worldly Advantage, or any small Punctilio of Honour, and hereupon we beg of God for an humble Spirit, and a heavenly Mind, we are herein endeavouring to expel the Poison of Sin by its proper Antidote.

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We cannot but feel the Disorders of our Minds, as much as the Diseases of our Bodies; and the Causes of a disorder'd Mind are much more easily discern'd, than the Causes of a Bodily Distemper: For either our Minds are troubl'd for Want or Losses, or it may be for the Prosperity of others, or want of a Revenge, or because we cannot have our Will in what we design'd. Upon these or such like Occasions, the proper Cure is Devotional in begging God's Pardon for our Discontent; and being desirous that our Wills should be submitted to his who has taught us that we should not return Evil for Evil, but that we should love our Neighbours as ourselves. This sort of Soliloquy, and occasional mental Address to God, is a sure way to compose the Disorders of our Thoughts. For the growing Power of any Sin is most certainly suppress'd by introducing the opposite Virtue into our Desires.

The same Method may be used as to Sins of Omission. A serious Person will observe Neglects of common Duties, which respect either God or Man. He cannot but take Notice how much he has neglected his Business, or his Health; how little he has consider'd God as his Owner, Governor and Benefactor; and how small a Portion of what God has bless'd him with he has laid out upon the Good of his Fellow-Creatures. And if hereupon a Man is seriously desirous to become more dutiful to God, more useful to himself, and beneficial to others, he is therein actually bending his Mind to supply his former Omissions.

This casual Devotion arising from the Observation of ourselves, under the common Circumstances of Life (altho' it can have no set Times and Forms prescrib'd to it) will be very effectual to produce, preserve, and increase a
true

true Sense of Religion within us. And if you are pleas'd to apply your Thoughts hereunto, as occasion shall direct you, this Devotion will soon become habitual, customary and easy: And its Returns, which will be frequent and short, will be a continual Restraint from evil-doing, and an actual Exercise of Virtue.

This Exercise is commonly reserv'd to be perform'd all at once, in an actual Preparation before receiving the Sacrament of the LORD'S SUPPER; which is usually perform'd by help of an artificial Catalogue of Sins methodically collected out of the Ten Commandments, according to which Catalogue set Forms of Confessions are drawn up, which the Preparant is to take upon Content, and without any sort of Judgment or Discretion of his own, he confesses himself guilty of all the Sins therein mention'd, together with all their Aggravations, tho', it may be, many of them were of such a heinous Nature as never enter'd into his Heart to commit. And if these Catalogues and confessional Forms are read over once a Quarter of a Year, or, it may be, once a Month against the usual Sacrament-Day, the Work of Preparation is thought to be well pass'd over.

But sure it is better to keep a constant customary Watch over ourselves, and upon the first Discovery of any evil Design or Action, immediately to retract it within our own Hearts, as in the Presence of God, and by mental Prayer, proper to the Occasion, arm ourselves against committing the like for the future. Hereby you discharge a Duty in its proper Season, which is better than to delay it to a prefix'd Distance of Time; for what is most fresh in Memory will make the most lively Impression upon us, but may

in a little time be forgotten. Besides, we are apt to turn Forms into Formalities; and a natural Discharge of religious Duties must be more improving than an artificial one.

A serious well-inclin'd Temper of Mind is certainly the best Preparation for the LORD'S SUPPER, or any other of the Ordinances of Jesus Christ, that we may partake of 'em with Advantage and Delight.

David advises us to delight ourselves in the Lord, *i. e.* in all his Ways and Ordinances; and there is no Reason that our Preparation for the LORD'S TABLE, and Participation at it, should be accompany'd with greater Anxieties of Mind, than our communicating in any other holy Office; such as publick Prayer or Preaching. We expect the same Blessing of God in the Improvement of our Virtues from all of these Ordinances alike. And why with Terror upon our Minds we should use any of those Means which God has ordain'd for our Good, is not easy to be understood. A Man indeed ought to perform every religious Office seriously and soberly; but Fear, by amusing and distracting the Mind, is apt to render the Ordinance unprofitable.

Men ought likewise to be discourag'd from coming to Prayer, Preaching or Communicating at the LORD'S TABLE, with a careless, or profane Temper of Mind; because such Unpreparedness does harden Men's Hearts, and renders the Ordinance unprofitable. Such as this was the Case of the *Corinthians*, who in celebrating the LORD'S SUPPER, were so inconsiderate of what they came to do, that some were drunk at the Lord's Table, as you read, *1 Cor. xi. 21. For in eating every one taketh before other his own Supper; and one is hungry, and another is drunken;* and

and to this their prophane Behaviour, those Texts of Scripture do particularly relate, which affright some Men from, and others in receiving the Sacrament: On this Account 'twas said, by St. Paul, *That they were guilty of the Body and Blood of Christ; and to eat and drink Damnation to themselves, not discerning the Lord's Body*, ver. 27, 29. *i. e.* by such a profane and unworthy Communicating, they call down God's Judgments upon themselves; for so the Word Damnation ought to be understood, because it refers to the Judgments specify'd in the following Verse, where 'tis said, that, *For this Cause* (*viz.* of drunken Communicating) *many are weak and sickly among you, and many sleep, i. e. die*, ver. 30. Now to avoid these Judgments he exhorts them to examine themselves, *i. e.* to consider with themselves what was the meaning of that Duty which they were to perform at the LORD'S TABLE, which Duty was this, *viz.* to call to mind the Death of Jesus Christ. And this Commemoration is by St. Paul stil'd, *Discerning the Lord's Body*.

The visible Signs of our Saviour's Death, which we discern on the LORD'S TABLE, do prepare our Minds to contemplate a divine Person, who for his great Charity to the stupid World, suffer'd the highest Injustice, with such an invincible Patience, and Heroick Fortitude, as was superior to the sharpest Malice of his Enemies. Thereby setting before us the brightest Example of an unshaken Resolution to do Good in spite of all Discouragements.

It is to be hoped that it may appear by this Discourse, that the Christian Religion is a wise, a plain, and a short Institution, the Belief whereof was design'd to save our Souls from the Power and Danger of Sin, by ingrafting

virtuous Habits in our Minds. The Readers will likewise perceive, that it is necessary to keep a constant Watch over ourselves, to repent as often as we perceive ourselves to transgress, and by occasional mental Devotion, incline our Hearts to observe the Law of Christ; and all this in order to build up a Habit of Virtue within us. They will also perceive, that the Contemplation of the Death of Christ, with all its Circumstances, tends to the same admirable End.

And if these, or any other Means, shall work upon them to be generously just, to bear a good Will to all Men, to do what Good they can, and to be unconcern'd for the Events of Things which are not within their Power, they will be easy within themselves, and satisfy'd in their own Consciences, which is the Dawn of Heaven upon Earth, and they may chearfully communicate at any time.



CHAP. II.

Of MODESTY.

HAVING said all that we thought proper, and all that we believe will be necessary on the Head of Religion, we shall next speak of that amiable Quality in the Fair Sex called, MODESTY, which is properly termed, *The Science of decent Motion*; being a Guider and Regulator of all decent and comely Carriage and Behaviour, it checks and controls all rude Exorbitances, and is the great Civilizer

Civilizer of Conversations. It is indeed a Virtue of a general Influence, does not only ballast the Mind with sober and humble Thoughts of ourselves, but also steers every Part of the outward Frame. It appears in the Face in calm and meek Looks, where it so impresses itself, that it seems thence to have acquired the Name of *Shamefac'dness*. Certainly, whatever the modern Opinion may be, there is nothing which gives a greater Lustre to a Feminine Beauty. For when Women have strain'd the Art of adorning themselves to the highest Pitch, an innocent Modesty, and native Simplicity of Look, shall eclipse their glaring Splendour, and triumph over their artificial Handsomeness: On the other Hand, if Boldness be read in her Face, it blots all the Traces of Beauty, and, like a Cloud over the Sun, intercepts the View of all that was otherwise amiable, and renders its Blackness the more observable, by being placed near somewhat that was apt to attract the Eyes.

But Modesty is not only confined to the Face, she is there only in Shadow and Effigy, but is in Life and Motion in the Words; whence she banishes all Indecency and Rudeness, all insolent Vauntings, and supercilious Disdains, and whatever else may render a Person troublesome or ridiculous to Company. It refines and tunes the Language, modulates the Tone and Accents, not admitting the Intrusion of unhandsome, earnest, or loud Discourse; so that the modest Tongue is like the imaginable Musick of the Spheres, sweet and charming, but not to be heard at a Distance.

As Modesty prescribes the Manner, so it also does the Measure of Speaking; it restrains all excessive Talkativeness, for that, indeed, is one of the greatest Assumings imaginable;

imaginable; and so rude an imposing on Company, that there can scarce be a greater Indecency in Conversation. This is ingeniously express'd by our divine Poet *Herbert*.

A civil Guest

Will no more talk all, than eat all the Feast.

He that ingrosses the Talk enforces Silence upon the rest, and so is presumed to look on them only as his Auditors and Pupils, whilst he magisteriously dictates to them; which gave Occasion to *Socrates* to say, *It is Arrogance to speak all, and to be willing to bear nothing*. It is indeed universally an insolent unbecoming thing, but most peculiarly so in a Woman.

The ancient *Romans* thought it so much so, that they allowed not that Sex to speak publickly, tho' it were in their own necessary Defence; insomuch that when *Amesia* stood forth to plead her own Cause in the Senate, they look'd on it as so prodigious a thing, that they sent to consult the Oracle what it portended to the State. And tho' these first Severities were soon lost in the Successes of that Empire, *Valerius Maximus* could find but two more, whose either Necessity or Impudence persuaded them to repeat this unhandsome Attempt.

Besides this assuming Sort of Talkativeness, there is another usually charged upon the Fair Sex, a meer chatting, prattling Humour, which maintains itself at the Cost of their Neighbours, and can never want Supplies as long as there is any body within the Reach of their Observation. This, it is to be hoped, is chiefly the Vice of the vulgar Sort of Women, the Education of the Nobler setting them
above

above those mean Entertainments. Yet when it is remembered that St. *Paul* makes Tatling the Effect of Idleness, it may not unreasonably be feared, that where there is most of the Cause, there will be some of the Effect. And, indeed, it would puzzle one to conjecture, how that Round of formal Visits among Persons of Quality should be kept up without this. That their Visits should be only a dumb Shew, none will suspect among Women; and when the unfashionable Themes of Housewifry, Piety, &c. are excluded, there will not remain many Topicks of Discourse, unless this be called in for a Supply, and this, indeed, is a most inexhaustible Reserve, it having so many Springs to feed it, that it is scarce possible it should fail; yet how careful ought the Fair Sex to be of giving way to this Vice, which is not only *immodest*, but directly opposite to all the Obligations of Justice and Charity, which are scarce so frequently violated by any thing, as by this Licentiousness of the Tongue.

Such a degenerate Age do we now live in, that every thing seems inverted, even Sexes, whilst Men fall into the Effeminacy and Niceness of Women, and Women take up the Confidence, the Boldness of Men, and this too under the Notion of good Breeding. A Blush, which was formerly accounted the Colour of Virtue, is now looked on as worse Manners than those Things which ought to occasion it. And not only the Air but Vices of Men are carefully copied by some Women, who think they have not made a sufficient Escape from their Sex, till they can be as daringly wicked as the other. A sober modest Dialect is too effeminate for them; a blustering ranting Stile is taken up, and, to shew them Proficients in it, adorned with

with all the Oaths and Imprecations their Memory or Invention can supply, as if they meant to vindicate their Sex from the Imputation of Timorousness by daring the Almighty: And when to this a Woman adds the Vice of Drunkenness, nothing that is human approaches so near the Beast. She who is first Prostitute to Wine, will soon be so to Lust also: She has dismiss'd her Guards, discarded all the Suggestions of Reason, as well as Grace, and is at the Mercy of any, nay, every Assailant: And unless her Vice secure her Virtue, and the Loathsomeness of the one prevent Attempts on the other, it is scarce imaginable a Woman who loses her Sobriety should keep her Chastity. If we consider Modesty in this Sense we shall find it the most indispensable Requisite of a Woman; a Thing so essential and natural to the Sex, that every the least Declination from it, is a Proportionable receding from Womanhood. This Virtue is so much an Instinct of Nature, that tho' too many make a shift to suppress it in themselves, yet they cannot so darken the Notion in others, but that an impudent Woman is looked upon as a sort of Monster, a thing diverted and distorted from its proper Form. That there is indeed a strange Repugnancy to Nature, needs no other Evidence, than the struggling and Difficulty in the first Violations of Modesty, which always begin with Regrets and Blushes, and require a great deal of Self-Denial, much of vicious Fortitude, to encounter with the Recoilings and Upbraidings of their own Minds. Such are the Horrors and Struggles that precede those first Guilt, that they must commit a Rape upon themselves, force their own Reluctances and Aversions, before they can become willing Prostitutes to others. This their Seducers seem well to understand,

stand, and upon that Score are at the Pains of so many preparatory Courtings, such Expence of Presents too, as if this were so uncouth a Crime, that there were no Hope to introduce it but by a Confederacy of some familiar Vices, their Pride or their Covetousness.

The best way to countermine the Stratagems of Men, is for Women to be suspiciously vigilant even of the first Approaches. The General who would defend a Fort must not abandon the Outworks, and she, who will secure her Chastity, must never let it come to too close a Siege, but repel the very first and most remote Insinuations of a Tempter. Therefore when we speak of Modesty in our present Notion of it, we are not to oppose it only to the grosser Act of Incontinency, but to all those Misbehaviours, which either discover or may create an Inclination to it; of which Sort is all Lightness of Carriage, wanton Glances, obscene Discourse, Things that shew a Woman so weary of her Honour, that the next Comer may reasonably expect a Surrender, and consequently be invited to the Assault: Yet is not this the only State of Danger; they who keep their Ranks, and tho' they do not provoke Assaults, yet stay to receive them, may be far enough from Safety. She who lends a patient Ear to the Praises of her Wit and Beauty, intends at first perhaps only to gratify her Vanity, but when she is once charmed with that Syren's Song, bewitched with that Flattery, she insensibly declines to a Kindness for that Person who values her so much; and when that Spark shall be blown up by perpetual Remonstrances of Passion, and perhaps little Romantic Artifices of pretending to die for her, with a thousand other Tricks, which Lust can suggest, it will soon grow to an

unquenchable Flame, to the Ruin both of her Virtue and Honour.

Let no Woman therefore presume upon the Innocence of her first Intentions; she may as well, upon Confidence of a sound Constitution, enter a Pest-House, and converse with the Plague, whose Contagion does not more subtly insinuate itself, than this Sort of Temptation: And as in that Case she would not stay to define what was the critical Distance, at which she might approach with Safety, but would run as far from it as she could; so in this, it no less concerns her, to remove herself from the Possibility of Danger, and (how unfashionable soever it be) to put on such a severe Modesty, that her very Looks should guard her, and discourage the most impudent Assailant: But perhaps that Sex may fear, that by putting on such a Strictness, they shall lose the Glory of their Beauty, which is now estimated by the Number of those who court and adore them. To this, in the first Place, it may be said, that they are miserable Trophies to Beauty that must be built on the Ruins of Virtue and Honour; and she that to boast the length of her Hair should hang herself in it, would but act the same Folly in a lower Instance.

But then secondly, 'tis a great Mistake to think their Beauty shall be less prized, since it is incident to Man's Nature to esteem those Things most that are at a Distance, whereas an easy and cheap Descent begets Contempt. There is nothing like Reservedness that can make their Beauty triumphant. Parly and Conquest are the most distant Things, and she that descends to treat with an Assailant, whatever he may tell her of his being her Captive, 'tis but in order to the making her his, which when she

once

once is, there is no State of Servitude half so wretched, nothing in the World being so slavishly abject as a prostitute Woman: For besides all the Interest of another Life, which she basely resigns, she sacrifices all that is valuable in this: Her Reputation she put wholly in his Power that has debauched her, and which is worse her Reformation too: If she should have a Mind to return to Virtue she dares not for fear he should divulge her former Strayings from it; so that like *Cataline*, she is engaged to further Evils to secure the past. She is subject not only to his Lust, but to all his Humours and Fancies, nay, even to all those who have been instrumental to their Privacies, none of them all being to be displeased for fear of blabbing: And when it is remembred, what Sort of Cattle they are, which are commonly the Engines in such Affairs, there can scarce be any thing more deplorable than to be within their Lash. Women who have abandoned their Virtue are in the most servile and wretched Condition whatever.

Let all those, therefore, who are yet untainted, and by being so, have their Judgments clear and unbiass'd, consider soberly the Misery of the other Condition, and that not only to applaud, but secure their own; and whenever the outward Poms and gaudy Splendors of a vitiated Woman seem, like that of *Cresus*, to boast their Happiness, let them look thro' that Fallacy, and answer with *Solon*, *That those only are happy who are so at their End*. Their most exquisite Deckings are but like the Garlands on a Beast design'd for Sacrifice; their richest Gems are but the Chains, not of their Ornament but Slavery; and their gorgeous Apparel, like that of *Herod*, covers, perhaps, a
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putrid

putrid Body, (for even that doth not seldom prove their Fate) or, however, a more putrid Soul. They who can thus consider them, will avoid one great Snare; for 'tis not always so much the Lust of the Flesh, as that of the Eyes which betrays a Woman. 'Tis the known Infirmary of the Sex, to love Gaiety, and a splendid Appearance, which renders all Temptations of that Sort so connatural to them, that those who are not arrived to a more sober Estimate of Things, will scarce be secure. It will, therefore, be necessary for them to regulate their Opinions, and reduce all such Things to their just Value, and then they will appear so trifling, that they can never maintain any Competition with the more solid Interests of Virtue and Honour: For tho' those Terms seem, in this loose Age, to be exploded, yet, where the Things are visible, they extort a secret Veneration, even from those who think it their Concern publicly to deride them: Whereas, on the other Side, a Defection from them exposes to all the Contempt imaginable, renders them despis'd. even by those who betray'd them to it, leaves a perpetual Blot upon their Names and their Family. For in the Character of a Woman, let Wit and Beauty and all Female Accomplishments stand in the Front, yet if Wantonness bring up the Rear, the Satyr soon devours the Panegyric, and, as in an Echo, the last Words only will reverberate, and her Vice will be remembered when all the rest is forgot.

What hath been already said, may be sufficient to convince every Woman how much it is her Concern to keep herself strictly within the Bounds of Modesty and Virtue.

In

In order to which, there is nothing more important than a judicious Choice of their Company.

Vice is contagious, and this especially has that worst Quality of the Plague, that 'tis malicious, and would infect others. A Woman that knows herself scandalous thinks she is reproach'd by the Virtue of another, looks on her as one that is *made to reprove her Ways*, as it is, *Wisd. ii. 14.* and therefore in her own Defence strives to level the Inequality, not by reforming herself, (that she thinks too hard a Task) but by corrupting the other. To this End such are willing to screw themselves into an Acquaintance, will be officiously kind, and by all Arts of Condescension and obliging, endeavour to ensnare a Woman of Reputation into their Intimacy: And if they succeed, if they can but once entangle her into that Cobweb-Friendship, they then, Spider like, infuse their Venom, never leave their vile Insinuations 'till they have poisoned and ruined her. But if, on the other Side they meet with one of too much Sagacity to be so entrapped, if they cannot taint her Innocence, they will endeavour to blast her Fame; represent her to the World to be what they would have made her: So that there is no conversing with them, but with a manifest Peril, either of Virtue or Honour, which should be a sufficient Dissuasive. It is true, it is not always in one's Power to shun the meeting with such Persons, they are too numerous, and too intruding to be totally avoided: But all voluntary Converse supposes a Choice, and therefore every body that will, may refrain that, may keep on the utmost Frontiers of Civility, without ever suffering any Approach towards Intimacy and Familiarity.

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Were this Distance to be duly observed, it might be of excellent Use, and seems very well to agree with the Sense of *Solon*, the wise *Athenian* Law-giver, who, besides that he shut the Temple Doors against them, interdicted them the sacred Assemblies, made it one of his Laws, that an Adulteress should not be permitted to wear any Ornaments, that so they might in their Dress carry the Note of their Infamy. Should we have the like Distinction observed, it is to be feared that many of our gayest Birds would be unplumed: And tho' the same be not now an Expedient practicable, yet the former is, and might be of very good Use. For besides that already mentioned of securing the Innocent, it might, perhaps, have a good Effect on the Guilty, who could not but reflect with some Shame on themselves, if they were thus singled out and discriminated: Whereas, whilst they are suffered to mix with the best Societies, like hurt Deer in an Herd, they flatter themselves they are undiscernable.

But indeed the Advantage of this Course is yet more extensive, and would reach the whole Sex, which now seems to lie under a general Slander, for the Faults of particular Persons. We know any considerable Number of smutty Ears cast a Blackness on the whole Field, which yet were they apart, would, perhaps, not fill a small Corner of it; and in this uncharitable Age, Things are apt to be denominated, not from the greater, but worse Part: Whereas, were the Precious severed from the Vile, by some Note of Distinction, there might then a more certain Estimate be made. And we cannot be so severe to Womankind, as not to believe the scandalous Part would then make but a small Shew, which now makes
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so great a Noise: Besides this there can be but one more Way suggested for Women of Honour to vindicate their Sex, and that is, by making their own Virtue as illustrious as they can; and by the bright Shine of that, draw off Mens Eyes from the worser Prospect; and to this there is required not only Innocence, but Prudence, to abstain as from all real Evil, *so from the Appearance of it too*; not by any doubtful or suspicious Action, to give Umbrage for Censure, but, as the Apostle says, in another Case, *To cut off Occasion from them that desire Occasion*; to deny themselves the most innocent Liberties when any scandalous Inference is like to be deduc'd from them: And tho' perhaps no Caution is enough to secure against the Malicious and the Jealous, tho' 'tis possible some black Mouth may asperse them, yet, they have still *Plato's Reserve*, who being told of some who had defam'd him, *'Tis no Matter*, said he, *I will live so that none shall believe them*. If their Lives be such, that they may acquit themselves to the Sober and Unprejudiced, they have all the Security can be aspired to in this World; the more evincing Attestation, they must attend from the unerring Tribunal hereafter, where there lies a certain Appeal for all injur'd Persons who can calmly wait for it.

But notwithstanding what has been said of Modesty, let not a Woman think that her whole Virtue depends on that only; there are some Women, who know no other, and are persuaded, that in this, they acquit all the Duties of Society: They think they have a Privilege to fail in all the rest, to be proud, arrogant, and to slander with Impunity. *Anne of Bretagne in France*, was a Princess so imperious and haughty, that she try'd very much

much the Patience of *Lewis XII.* This Prince used often to say, in complying with her Temper, *We must expect to pay for the Chastity of Woman.* Let not Women exact this Payment, but remember, that it is a Virtue which regards only themselves, and which loses its Lustre when unaccompany'd by others.

Modesty ought to diffuse itself thro' all their Actions and embellish the whole Conduct of the Female Sex. It is fabled, that *Jupiter*, in composing the Passions, gave each its particular Residence. Modesty was forgotten in this Distribution, and presenting itself, he was at a Loss where to place it, and therefore permitted it to mingle with all the others: Since that Time, it is inseparable from them. It is a Friend to Truth, and betrays the Deceptions that presume to attack it; it is linked and united particularly to Love, is ever in his Company, and often discovers his Votaries; nay, he is divested of his Charms the Moment he is without it. In short, there is nothing so becoming, nothing gives a greater Grace to all Persons, than Modesty.

CHAP. III.

Of MEEKNESS.

IN the next Place we may rank Meekness as a necessary Feminine Virtue; this even Nature seems to teach, which abhors Monstrosities and Disproportions, and therefore

fore having allotted to Women a more smooth and soft Composition of Body, infers thereby her Intention, that the Mind should correspond with it. For tho' the Adulations of Art can represent in the same Face Beauty in one Position, and Deformity in another, yet, Nature is more sincere, and never meant a serene and clear Forehead should be the Frontispiece to a cloudy tempestuous Heart. 'Tis, therefore, to be wish'd they would take the Admonition, and, whilst they consult their Glasses, whether to applaud or improve their outward Form, they would cast one Look inwards, and examine what Symmetry is there held with a fair Outside, whether any Storm of Passion darken and overcast their interior Beauty, and use, at least, an equal Diligence to rescue that, as they would to clear their Face from any Stain or Blemish.

But it is not Nature only which suggests this, but the God of Nature too, Meekness being not only recommended to all as a Christian Virtue, but particularly enjoined to Women as a peculiar Accomplishment of their Sex, 1 Pet. iii. 4. where after the Mention of all the exquisite and costly Deckings of Art, this one Ornament of a meek and quiet Spirit, is confronted to them, with this eminent Attestation, that it is *in the Sight of God of great Price*, and, therefore, to all who will not enter dispute with God and contest his Judgment, it must be so too. Now, tho' Meekness be in itself a single entire Virtue, yet, it is diversify'd according to the several Faculties of the Soul, over which it has Influence; so that there is a Meekness of the Understanding, a Meekness of the Will, and a Meekness of the Affections; all which must concur to make up the meek and quiet Spirit.

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First,

First, The Meekness of the Understanding consists in a Pliableness to Conviction, and is directly opposite to that fullen Adherence observable in too many, who judge of Tenets not by their Conformity to Truth and Reason, but to their Prepossessions, and tenaciously retain'd Opinions, only because they, or some in whom they confide, have once own'd them, and certainly such a Temper is, of all others, the most obstructive to Wisdom. This puts them upon the Chance of a Lottery, and what they first happen to draw determines them merely upon the Privilege of its Precedency: But whilst we decry this prejudicated Stiffness, we ought not to plead for its contrary Extreme, and recommend a too easy Flexibility, which is a Temper of equal, if not more ill Consequence than the former. The adhering to one Opinion can expose but one Error, but a Mind that lies open to the Effluxes of all new Tenets, may successively entertain a whole Ocean of Delusions; and to be thus yielding, is not a Meekness, but Servileness of Understanding.

A second sort of Meekness is that of the Will, which lies in its just Subordination and Submission to a more supreme Authority, which in divine Things is the Will of God; in Natural or Moral, right Reason; and in human Constitutions, the Command of Superiors: And so long as the Will governs itself by these in their respective Orders, it transgresses not the Meekness requir'd of it. But Experience attest, that the Will is now in its Depravation an imperious Faculty, apt to cast off that Subjection to which it was design'd, and act independently from those Motives which should influence it. This, God knows, is too common in all Ages, all Conditions, and Sexes; but the Feminine

minine lies more especially under an ill Name for it: Whether that hath grown from the low Opinion conceived of their Reason, less able to maintain its Empire, or from the multiply'd habitual Instances, which, they themselves have given of unruly Wills, is not easy to determine; but, either Way, it is so great a Reproach as they should be very industrious to wipe off. And, truly, there can be no stronger Incentive to that Endeavour, than having a right Estimate of the Happiness, as well as Virtue, of a governable Will: How calmly do those glide thro' all, even the roughest, Events, that can but master that stubborn Faculty? A Will resigned to God's, how does it enervate and enfeeble any Calamity? Nay, indeed, it triumphs over it, and by that Conjunction with him that ordains it, may be said to command, even, what it suffers. It was a Philosophical Maxim, that a wise moral Man could not be injured, could not be miserable. But, sure it is much more true of him who has that divine Wisdom of Christian Resignation, that twists and inwarps all his Choices with God's, and is neither at the Pains nor Hazards of his own Elections, but is secure, that unless Omniscience can be deceived, or Omnipotence defeated, he shall have what is really best for him.

Proportionable, tho' not equal to this, is the Happiness of a Will regulated by Reason in things within its Sphere: It is the Dignity of human Nature, and that which distinguishes it from that of Beasts. And, even those grow the more contemptible in the Kinds, the farther they are removed from it.

An ungovernable Will is the most precipitous thing imaginable, and, like the Devil in the Swine, hurries
headlong

headlong to Destruction ; and, yet, deprives one of that poor Reserve, that faint Comfort of the Miserable, Pity, which will not be so much invited by the Misery, as averted by that Wilfulness which caused it: Nay, indeed, so little can such Persons expect the Compassion of others, that 'twill be hard for them to afford themselves their own: The Consciousness that their Calamities are but the Issues of their own Perverseness, being apt to dispose them more to Hate than Pity. And, this is no small Accumulation of Wretchedness, when a Man suffers not only directly, but at the Rebound too ; reinfects his Miseries upon himself, by a grating Reflection on his own Madness. Yea, so great an Aggravation is it, that even Hell itself is enhanced and compleated by it ; all the Torments there, being edg'd and sharpened by the woful Remembrance, that they might once have been avoided.

In the last Place, a Will duly submissive to lawful Superiors, is not only an amiable thing in the Eyes of others, but exceedingly happy to one's self ; it is the Parent of Peace, and Order both public and private. A Blessing so considerable, as is very cheaply bought with a little receding from one's own Will or Humour : Whereas the contrary Temper is the Spring and Original of infinite Confusions, the grand Incendiary which sets Kingdoms, Churches, Families, in Combustion ; a flat Contradiction not only to the Word, but even the Works of God ; a kind of anticreative Power, which reduces Things to that Chaos from whence God drew them. Our Age has given us too many and too pregnant Instances of its mischievous Effects, which may serve to enhance the Value of that governable and malleable Temper we would recommend.

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And as a Will thus resigned to Reason and just Authority, is a Felicity all rational Natures should aspire to, so especially the Feminine Sex, whose Passions being naturally the more impetuous, ought to be the more strictly guarded and kept under the severe Discipline of Reason; for where it is otherwise, where a Woman has no Guide but her Will, and her Will is nothing but her Humour, the Event is sure to be fatal to herself, and often to others also.

And the Hazard of this renders that other Restraint of the Will, *viz.* that of Obedience to Superiors, a very happy Imposition, tho', perhaps, it is not always thought so; for those who resist the Government of Reason, are not very apt to submit to that of Authority. Yet, sure God and Nature do attest the particular Expediency of this to Women, by having placed that Sex in a Degree of Inferiority to the other. Nay, farther, 'tis observable, that as there are but three States of Life, thro' which they can regularly pass, *viz.* Virginity, Marriage, and Widowhood, two of them are States of Subjection, the First to the Parent, the Second to the Husband, and the Third, as it is casual, whether ever they arrive to it or no, so if they do, we find it, by God himself, reckoned as a Condition the most desolate and deplorable. If we should say, this happens upon that very Score, that they are left to their own Guidance, the sad Wrecks of many would too much justify the Gloss: But, however, it evinces, that God sets not the same Value upon their being Masterless, which some of them do, whilst he reckons them most miserable when they are most at Liberty.

And since God's Assignment has thus determined Subjection to be the Women's Lot, there needs no other Argument of its Fitness, or for their Acquiescence: Therefore, whenever they oppose it, the Contumacy flies higher than the immediate Superior, and reaches God himself; And it is likely that there would not many of that timorous Sex dare so far, were it not for some false Punctillio's of Honour, which, like those among our Duellists, they have imposed upon themselves. These represent Meekness and Submission as a silly sheepish Quality unfit for Women of Breeding and Spirit; whilst an imperious Obstinacy passes for Nobleness and Greatness of Mind: But, alas! they are wofully mistaken in their Notion of a great Spirit, which consists in scorning to do unworthy and vile Things, and courageously encountering the adverse Events of Life, not in spurning at Duty, or seeking to pull themselves from that Sphere where the divine Wisdom has placed them. No sure, Stubbornness is the Mark only of a great Stomach, not of a great Mind; and the Cruelty of a Coward may as well denominate him valiant, as the Ungovernableness of a Woman can speak her generous.

This may be presumed to be the common Sense of all, for what Value soever they put upon themselves, nothing renders them less acceptable to others; an imperious Woman being a Plague to her Relatives, and a Derision to Strangers, yea, and a Torment to herself; every the least Contradiction, which a meek Person would pass over insensibly, inflaming such an unruly Temper, and transporting her to such Extravagancies, as often produce very mischievous Effects.

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On the other side, if she be humour'd and complied with, that serves only to make her more insolent and intolerable, makes her Humours grow to such an height, that she knows not herself what would please her, and yet expects that others should; so that to such a one, we may apply what *Hannibal* said of *Marcellus*, *That if he were vanquished, he never gave Rest to himself, nor if he were victorious, to others.* Certainly the Uneasiness of a perverse Spirit is so great, that could such come but to compare it with the Calm and happy Serenity of Meekness and Obedience, there would need no other Lecture to commend them to their Esteem or Practice.

The last Branch of Meekness is that of Affections, and consists in reducing the Passions to a Temper and Calmness, not suffering them to make Uproars within to disturb one's self, nor without to the disquieting of others; and to this Regulation Meekness is generally subservient. The correcting some particular Passions are more immediately assignable to other Virtues; but that on which this has a more direct and peculiar Influence is Anger, a two-edged Passion, which whilst it deals its Blows without, yet wounds more fatally within. The Commotion and Vexation which an angry Man feels, is far more painful than any thing he can ordinarily inflict upon another; herein justifying the Epithet usually given to Anger, that it is a short Madness, for who that were in his right Wits would incur a greater Mischief to do a less? It is, indeed, so great a Distemper of the Mind, that he that is possess'd with it is incompetent for any sober Undertaking, and should as much be suspended from acting, as one in a Phrenzy or Lunacy. This was the Judgment and Practice too of *Plato*, who going
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to chastise a Servant, and finding himself grow angry, stopt his Correction; a Friend coming in and asking what he was doing? *Punishing*, replies he, *an angry Man*, as thinking himself unfit to discipline another, till he had subdued his own Passion. Another Time his Slave offended him, *I would beat thee*, said he, *but that I am angry*. It were endless, indeed, to recite the black Epithets given by all Moralists to this Vice. It may suffice to take the Suffrage of the Wisest of Men, one who had acquainted himself *to know Madness and Folly*. *Eccle. i. 17.* And we find it his Sentence that *Anger rests in the Bosom of Fools*. *Eccle. vii. 9.*

And what is thus universally unbecoming to human Nature, cannot sure be less indecent for the gentler Sex: It is rather more so, every thing contracting so much more of Deformity, by how much it recedes from its proper kind. Now Nature hath befriended Women with a more cool and temperate Constitution, put less of Fire, and consequently of Choler, in their Compositions; so that their Heats of that kind are adventitious and preternatural, raised often by Fancy or Pride, and so both look more unhandsomely, and have less of Pretence to veil and cover them. Besides, Women have a native Feebleness, unable to back and assert their Angers with any effective Force, which may admonish them 'twas never intended they should let loose to that Passion, which Nature seems by that very Inability to have interdicted them: But when they do it, they render themselves at once despis'd and abhor'd; nothing being more ridiculously hateful, than an impotent Rage.

But as the most feeble Insect may sometimes disturb, tho' not much hurt us, so there is one Feminine Weapon, which

which as 'tis always ready, so proves often troublesome, viz. the Tongue, which, tho' in its loudest Clamours can naturally invade nothing but the Ear, yet, even that is a Molestation. The Barking of a Dog, tho' we are secure he cannot bite, is a grating unpleasant Sound, and while Women seek that way to vent their Rage, they are but a sort of speaking Brutes, and should consider whether that do not reflect more Contempt upon themselves, than their most virulent Reproaches can fix upon others.

But some Things have had the Luck to acquire a Formidableness no body knows how: And, sure, there is no greater Instance of it than in this Case. A clamorous Woman is look'd upon, tho' not with Reverence, yet with much Dread; and we often find Things done to prevent or appease her Storms, which would be denied to the calm and rational Desires of a meeker Person. And, perhaps, such Successes have not been a little accessory to the fomenting the Humour: Yet, sure it gives them little Cause of triumph, when they consider how odious it makes them, how unfit, yea, intolerable, for human Society: *It is better, saith Solomon, to dwell in a Corner of a House Top, than with a brawling Woman in a wide House.* Nor does the Son of Sirac speak less sharply, tho' more ironically, *A loud crying Woman and a Scold, shall be sought out to drive away the Enemy:* And tho' he taxes the Feminine Vices impartially enough, yet, there is scarce any of them which he more often and more severely brands, than this of Unquietness: It seems it was a thing generally look'd upon as very insufferable, as appears by *Socrates*, who, when he designed to discipline himself to perfect Patience and Tolerance, knew no better Way of

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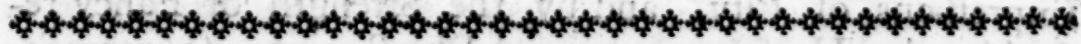
Exercise, than to get a Shrew to his Wife, an Excellence, that may, perhaps, again recommend a Woman, when we fall to an Age of Philosophers; but, at present, it will be hard for any of our *Xantippes* to find a *Socrates*; and, therefore, that Quality is as destructive to their Interests in getting Husbands, as it is to the Husband when he is got. Much more need not be said of this Fault if we were to speak only to Gentlewomen, for if neither moral nor divine Considerations have prevented it, yet probably Civility and a genteel Education hath: A Scold being a Creature to be look'd for only in Stalls and Markets. Yet if there be any, among Women of Fashion, who have descended to so sordid a Practice, they have so far degraded themselves, that they are not to wonder if others subtract that Respect, which upon other Accounts they might demand.

To such the usual Method of Physic should be recommended, which is to cure by Revulsion: They should let that sharp Humour which so habitually flows to the Tongue, be taught a little to recoil and work inward; and instead of reviling others, discipline and correct themselves; let them upbraid their own Madness, that to gratify an impotent, nay, a most painful Passion, have degenerated from what their Nature, their Qualities, their Education, design'd them: And if they can thus reverse their Displeasures, 'twill not only secure others from all their indecent Assaults, but it will at last extinguish them. For Anger is corrosive, and if it be kept only to feed upon itself, must be its own Devourer, if it be permitted to fetch no Forage from without, nor to nourish itself with Suspicions and Surmises of others, nor to make any sallies at the Tongue, it can not long hold out.

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How much they will herein consult their Interest and their Reputation too, may be taught by Solomon, who makes it the distinctive Sign of a foolish Woman, to be clamorous. Prov. ix. 13. Whereas when he gives the Character of his excellent Woman, he links Wisdom and Gentleness together, *She openeth her Mouth with Wisdom, and in her Tongue is the Law of Kindness.* Prov. xxxi. 26. If this Verdict may be admitted, as sure it ought, whether we consider his Wisdom, or dear bought Experience in Women, it will confute the common Plea of querulous Spirits, who think to seem insensible of any the least Provocation, is to appear silly and stupid; tho' truly if it were so, it would be full as eligible as to appear mad and raving, as they commonly do in the Transport of their Fury.

To conclude. Meekness is so amiable, so endearing a Quality, and so peculiarly embellishing to Women, that did they but all consider it with half the Attention they do their more trivial exterior Ornaments, it would certainly be taken up as the universal Mode, in all the several Variations of it mention'd in this Chapter.



CHAP. IV.

Of COMPASSION.

Compassion and Mercy are of near Affinity to the Virtue of Meekness, and, indeed, can scarce thrive in any Place where the latter hath not prepared the Soil: An-

ger and Obstinacy being like that rough East Wind which brought the *Egyptian Locust*, *Exod. x. 13.* to eat up every green Thing in the Land. A Mind harassed with its own Impatience, is not at leisure to observe, much less to condole the Calamities of others: But as a calm and clear Day befriends us with a more distinct Prospect of distant Objects; so when all is quiet and serene within us, we can then look about us, and discern what Exigencies of others invite our Pities.

Much need not be said to raise an Estimate of this Virtue, since 'tis so essential to our Nature, so interwoven in the Composition of Humanity, that we find in Scripture Phrase, Compassion is generally seated in the most inward sensible Part of our Frame and Bowels. So *Col. iii. 12.* *Put on therefore Bowels of Mercy*; and *Phil. ii. 1.* *Bowels and Mercies*: So that a cruel ruthless Person unmans himself, and is by the common Vote of Mankind to be listed among Brutes, nay, not among the Better, but only the more hateful, noxious Sort of them.

But this is yet more unnatural in the Female Sex, which being of softer Mold, is more pliant and yielding to the Impressions of Pity, and by the Strength of Fancy redoubles the Horrors of any sad Object; yea, so remarkable is this Tenderness, that God, when he would most magnify his own Compassion, illustrates it by that of Women, as the highest human Instances. Indeed, such a Propension have Women to Commiseration, that they are usually taxed with an Excess in it; so that any imprudent Lenity is proverbially called, *A Womanish Pity*; and, therefore, it may be thought an Impertinence to exhort them to that, which, they can scarce avoid: But, to this
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it may be answered, *First*, That in this degenerate Age, 'tis no News to see People violate their Instincts, as well as their Duties, and be worse than their Nature inclines them; many Sins being committed, even, against the Grain, and with Violence to Constitution.

Yet, *Secondly*, 'Tis not a meer melting of the Eyes, or yearning of the Bowels we would recommend: Alas, their Tears will not be Drink to a thirsty Soul, nor will shivering at his Nakedness cloath him; this is an insignificant Mercy: She who weeps over those Distresses she will not relieve, might have been fit to be entered in the List of the mourning Women among the *Jews* and *Heathens*, who were hired to make up the tragic Pomp of Funerals with their mercenary Sorrow, but had no real Concern in that Loss they seem'd to bewail. 'Tis, therefore, a more active Sort of Compassion to which we would invite them; and, yet, for Method's Sake, we shall consider it under two distinct Heads, Giving and Forgiving.

By Giving, in this Place, is meant, not a general Liberality, tho', that prudently bounded, is an Excellence well becoming Persons of Fortune, but only such a Giving, as terminates upon the Needy, and is applyed to succour their Indigencies. To give to those from whom they may expect Returns, may be a Design, but at the best, can be but Generosity and Frankness of Humour. 'Tis only then Mercy, (as Christ himself has defined it) when it is to those from whom they can hope for nothing again.

And in this Virtue, Women have, in former Ages, eminently excelled; yea, so essential was it, that we find *Solomon* thought not their Character compleat without it, but numbers it among the Properties of his virtuous Women,

men, *Prov. xxxi. 20. She stretcheth forth her Hand to the Poor, and reacheth her Hand to the Needy*: And it is a little observable, that after he has described her Industry and Diligence for the acquiring of Wealth, this is set in the Front of her Disbursements as the principal Use she made of it; and precedes her providing Scarlet for her Household, or fine Linnen and Purple for herself, *v. 21, 22.* The Application is very obvious, and admonishes all that own the same Title of virtuous Women, to prefer the Necessities of others before their own Superfluities and Delicacies: Nay, if they look further, and consider who it is that is personated in the Poor, that begs in every needy distressed Suppliant, and that will finally own every Act of Mercy as done to himself; methinks they should sometimes think fit to sacrifice, even, their most moderate Enjoyments to their Charity, be ashamed to serve themselves before their Saviour, or let him stand naked and hungry, whilst they are solacing with that which would relieve him.

But how then shall they answer it, who suffer him to be supplanted, not by their Needs, but Excesses, who have so devoted their Hearts and Purfes to Vanity and Luxury, that they have neither Will nor Power to succour the Wants of others? How unequal and disproportionate is it, that those, who study to fling away Money upon themselves, cannot be tempted, by any Importunity and Distress, to drop an Alms to the Poor? What a preposterous Sight is it, to see a Lady, whose gay Attire gives her the glittering of the Sun, yet, have nothing of its other Properties, never to cheer any drooping languishing Creature by her Influence? 'Tis the Counsel of the Son of Sirac, *Not to give the Poor an Occasion to curse thee, Ecclus. iv. 5.*
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But, sure, such Persons do it, if the Poor happen not to have more Charity than they exemplify to them: For when they shall find such hard Hearts under such soft Raiment, see them bestow so much upon the decking their own Bodies, and nothing towards the necessary Support of theirs, 'tis a shrewd Trial of their Meekness, Poverty is apt of itself to imbitter the Spirit, and needs not such an additional Temptation.

Nay, farther, when a poor starving Wretch shall look upon one of these gay Creatures, and see that any one of the Baubles, the loosest Appendage of her Dress, a Fan, a Busk, perhaps a black Patch, bears a Price that would warm his empty Bowels; will he not have sharp Incitations not only to execrate her Pride and his own Poverty, but consequently to repine at the unequal Distribution of Providence, and add Sin to his Misery? The Denial, therefore, of an Alms may be a double Cruelty to the Soul as well as to the Body. It is said of *Xenocrates*, that a chased Bird flying to his Bosom, he rescued it with much Satisfaction, saying, *He had not betrayed a Suppliant*; but this is in that Case reversed and in a higher Instance; for what can be more the betraying a Suppliant, than instead of supplying his Wants, to rob him of his Innocence, be his Snare in lieu of his Refuge? This is a Consideration that it were to be wished, were more deeply impress'd upon the Women of this Age; and truly 'tis their Concern it should be so, for since at the last Day the Inquest shall be so particular upon this very thing, 'tis but necessary they should examine how they are fitted to pass that Test.

Let them, therefore, keep a preparatory Audit within their own Breast, reflect upon the Expences of their Vanity,

nity, what the Delicacy of their Food, what the Richness and Variety of their Cloaths, nay, what the meer Hypocrisies of their Dress, in false Hair, and Complexion, has cost them; to which they may also add the Charge of their Recreations and Divertisements, those costly Arts of chasing away that Time, which, they will one Day wish to recall. Let them, we say, compute all this, and then confront to it the Account of their Charity, and much, it is to be feared, the latter will, with many of them, be comparatively as undiscernable as *Socrates* found *Alcibiades's* Land, in the Map of the whole World, and be so perfectly overwhelmed, that it will appear, little in their own Sight, and nothing in God's.

For if the poor Widow's Mite acquired a Value, merely from her Poverty, that she had no more; by the Rule of Contraries we may conclude, how despicable the scanty Oblations of the Rich are in God's Account. If even their Liberality who gave much, was outvied by a Farthing, *Mark* xii. 41. to what Point of Diminution must their niggardly Offerings, who give little, be reduced? especially when they shall be compared with the numerous and costly Sacrifices they made to Pride and Luxury. Nay, perhaps, some have been guilty of more than the Disproportion, even the total Omission of Charity, that in a Multitude of Taylors Bills cannot produce the Account of one Garment for the Poor, that amidst the Delicacies of their own Diet; nay, perhaps, of their Dogs too, never ordered so much as the Crumbs of their Table to any hungry *Lazarus*: But let all such remember, that there will come a Time, when one of *Tabitha's* Coats, *Acts* ix. 39. will be of more Value than all their richest Ward-

Wardrobes, tho' they could number Gowns with *Lucullus's* Cloaks, which the *Roman* Story reports to be 5000; and that when their luxurious Fare should only feast the Worms and render them passive in that Epicurism they acted before, they will wish they had made the Bellies of the Poor their Refectory, and by feeding them nourish'd themselves to Immortality.

Let this be seriously remembered now, least hereafter they fall under the same exprobrating Remembrance with the rich Man in the Gospel, *Luke* xvi. 25. *Remember, that thou in thy Life Time receivedst thy good Things, and Lazarus that which was evil; but now he is comforted and thou art tormented.* A Text which *St. Gregory* professes, was ever sounding in his Ears, and made him look with Suspicion and Dread upon that Grandeur to which he was advanced, as fearing it might be design'd as his final Reward. With what Terror then may those look upon their present good Things, who, by engrossing them wholly to themselves, own them as their entire Portion, and implicitly disclaim their Share of the Future? For to that none must pretend, who receive their transitory Goods under any other Notion, than that of a Steward or Factor; as we may see in the Parable of the Talents, where those that had the Reward of the Five and Ten Cities were not such as had consumed their Talents upon their own Riot and Excesses, but such as had industriously employed them according to the Design of their Lord; and if it there fared so ill with the meer unprofitable Servant, who had hoarded up his Talent, what shall become of those who squander away theirs and can give no Account either of Use or Principal?

Were these Considerations duly laid to heart, we might hope to see some of the Primitive Charity revive, when Women of the highest Rank converted their Ornaments and costly Deckings into Cloathing for the Poor, and thought no Retinue so desirable, so honourable, as a Train of Alms-folks: But it is speaking improperly, to make the Poor their Attendants, for, indeed, they rather attended the Poor, did not only order the Supply of their Wants, but were themselves their Ministers, waited about their sick Beds, dress'd their most loathsome Ulcers, and descended to all the most servile Offices about them.

But these were such heights, such Transcendencies of Mercy, as required a deeper Foundation of Humility than will now be often met with; yet, let us take the Occasion to say, that it may be a good Managery of a Charity to act (as far as they can) personally in it. For besides that, it prevents some Abuses and Frauds, which deputed Agents may sometimes be tempted to, they pay God a double Tribute in it of their Persons as well as their Fortunes. Next they bring themselves into Acquaintance with the Poor, and by that means correct those Contempts and nice Disdains which their own Prosperity is too apt to create. Farther yet, they excite their own Compassion, which being a Motion of the sensitive Part of the Mind, cannot be stirr'd so effectually by any thing, as by the Presence of the Object; the most pathetic tragical Description of a Distress, being not able to affect us half so much as one ocular Demonstration. *Lastly*, It is an apt Means to increase their Thankfulness to Almighty God, whose Bounty to themselves must needs make a deeper Impression, when 'tis compared with the necessitous Condition of others.

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For Things are best illustrated by their Contraries, and 'tis too observable in our depraved Nature, that we value not Things by their real positive Worth, but comparatively as they excel others, nor ever make a right Estimate of what we enjoy, till our own, or others Wants instruct us.

Upon all these Considerations it may be a very becoming useful Circumstance in any charitable Ministry to be themselves the Actors; and to that End 'twill be a very commendable Industry, to qualify themselves to be helpful to the Poor in as many Instances as they can, not only opening their Purses, but Dispensatories too; providing Medicines for such, as, either by Disease, or Casualty, want that Sort of Relief.

Besides this Part of Mercy in Giving, there is another, that of Forgiving, which may happen to be of a larger Extent than the former; for whereas that was confin'd to the Poor, this has no such Limits, but as it is possible to be injured by Persons of all Ranks, so this pardoning Mercy is to reach equally with that Possibility. This is that Part of Charity which we peculiarly call Clemency, a Virtue which not only Christianity but Morality recommends. The Ancient *Romans* had it in such Veneration, that they number'd it not only among Virtues but Deities, and built it a Temple: And they were somewhat towards the Right in it, for it was, tho' not God, yet so eminent an Attribute of his, that nothing can more assimilate Man unto him.

There are many heroic Acts of this Kind to be met with among the virtuous Heathens. *Lycurgus* not only forgave *Alexander* who had struck out his Eye, but entertain'd him in his House, and by his gentle Admonitions reclaim'd him from his former vicious Life. *Aristides* being, after signal

Services, and without Crime, unjustly banished by his Citizens, was so far from acting, or imprecating against them, that at his Departure from *Athens*, he solemnly prayed the Gods, that they might never, by any Trouble or Distress, be forced to recall him: So *Phocion* being unjustly condemned, left it as a solemn Charge to his Son *Phocas*, that he should never revenge him. A multitude of the like Examples might be produced, but we need not borrow Light from their faint Tapers, when we have the Sun-beams of Righteousness, our blessed Saviour, who, as he has recommended this Grace by his Precept, so he has signally exemplified it to us in his Practice; the whole Design of his Descent to Earth being only to rescue his Enemies from Destruction: And as every Part of his Life, so the last Scene of it was particularly adapted to this End, and his expiring Breath expended in mediating for his Crucifiers: And this Copy of his was transcribed by his first Followers, the Primitive Christians, in their severest Martyrdoms, praying for their Persecutors.

Thus are we, in the Apostle's Phrase, *compassed about with a Cloud of Witnesses*, *Heb. xii. 1.* of eminent Examples, which ought to have a forcible Influence upon all, but, methinks, should not fail to have it on that Sex, whose native Tenderneſs predisposes them to the Virtue, and who need but swim with the Stream of their own Inclinations. How can we think that their melting Eyes should ever sparkle Fire, or delight in Spectacles of Cruelty? That their flexible tender Hearts should turn into Steel or Adamant, be incapable of all Impressions of Pity? Yet, God knows, such Changes have too often been seen: Women have not only put off that Softneſs peculiar to them, but the com-

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mon Instinct of Humanity, and have exceeded not only savage Men, but Beasts in Cruelty. There have been too frequent Instances of the implacable Malice and insatiable Cruelties of Women. We need not call in the Aid of Poetic Fiction, and tell them of *Clytemnestra*, *Medea*, or the *Belides*, with Hundreds of others, celebrated as Instances of Heroic Wickedness. There are Examples enough in more authentick Stories; the *Roman Tullia*, the *Persian Parysatis*; and that we may not pass by the sacred Annals, *Jezebel* and *Athalia*. We forbear to multiply Examples of this Kind, of which all Ages have produced some so eminent, as have render'd it a common Observation, That no Cruelty exceeds that of an exasperated Woman, and it is not much to be wonder'd at, since nothing can be so ill in its pristine State as that which degenerates from a better. No Enmity, we know, so bitter as that of alienated Friends; no such Persecution as that of Apostates, and proportionably no such Ferocity as that of a perverted Mildness: So that the Poets were not much out, who as they represented the Graces under the Figures of Women, so they did the Furies too: And since 'tis in their Election which Part they will act, they ought to be very jealous over themselves. The Declinations to any Vice are gradual, sometimes at first scarce discernable, and probably the greatest Monsters of Cruelty would, at the Beginning, have detested those Inhumanities which afterwards they acted with Greediness.

It concerns them, therefore, to ward those Beginnings whose End may be so fatal. She that is quick in apprehending an Affront, perhaps, will not be so quick in dismissing that Apprehension; and if it be permitted to stay,
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'twill quickly improve, twenty little Circumstances shall be suborn'd to foment it with new Suspicions, till at last it grow to a Quarrel, from thence to Hatred, from that to Malice, and from that to Revenge: And when that black Passion has over-spread the Mind, like an *Egyptian* Darkness, it admits no Gleam of Reason or Religion, but hurries the Enraged blindfold to their own Ruin often, as well as others.

Every one ought to consider at the first Incitement to Wrath, what is the real Ground of it: Persons are sometimes angry, perhaps, because scandalous, or at least suspicious Behaviour, may have engaged a Friend to admonish them, an Office that has sometimes proved very fatal; those commonly that have most Guilt having less Patience to hear of it: And if this be the Case, it is the greatest Injustice in the World to make that a Quarrel which is really an Obligation: And, therefore, instead of maligning their Monitor, they ought to thank and reverence him. Nay, tho' the Accusation be not with that candid Design, but be meant as a Reproach, yet, if it be true, it should not excite Anger at their Accusers, but Remorse and Reformation in themselves.

It was the Saying of a Wise Man, *That he profited more by his Enemies, than his Friends; because they would tell him roundly of his Faults.* And this is excellently improved by *Plutarch* in his Tract, *Of the Benefits to be reap'd from Enemies*: So that even a malicious Accusation may be a Kindness, and consequently ought not to be repaid with an Injury: But suppose, in the last Place, that the Aspersions be not only unkind, but untrue, it will not even then be safe to let loose to their Indignation. *First, in respect*

respect of Prudence, an angry Vindication serving the Design of the Enemy, and helping to spread the Calumny; whereas, a wise Neglect and Dissembling does often stifle and suppress it. *Secondly*, In respect of Duty, for all that own themselves Christians must confess, they are under an Obligation to forgive and not to revenge. Now if they intend to pay a real Obedience to this Precept, 'twill be the more easy the sooner they set to it. He that sees his House on fire, will not dally with the Flame, much less blow, or extend it, resolving to quench it at last: And Anger is as little to be trusted, which if once thoroughly kindled, will scarce expire but with the Destruction of the Subject it works on.

Let, therefore, the Disobliged not look back upon the Injury, but forward to those Mischiefs which too sharp a Resentment may betray them too: Let them consider, that the boiling of their Blood may finally cause the Effusion of another's, and Wrath may swell into Murder. If they would do thus, and instead of those magnifying Optics wherein they view the Wrong, make Use of the other End of the Perspective, to discern this dismal Event at Distance, it would sure fright them from any nearer Approach, would keep them within those Bounds which their Duty prescribes them, and thereby acquaint them with a much greater, and more ingenious Pleasure, than their highest Revenge can give them, *viz.* that of forgiving Injuries, and obliging the Injurious. This is a Pleasure so pure and refined, so noble and heroic, that none but rational Natures are capable of it; whereas, that of Spight and Revenge, if it can be called a Pleasure, is a meer bestial one; every the most contemptible Animal can be angry

gry when it is molested, and endeavours to return the Mischief.

It ought, therefore, to be an easy Determination, whether to embrace that Clemency and Compassion which we see exemplified in the wisest and best of Men; nay, in the omniscient immortal God, or that savage Fierceness of the ignoblest Creatures. This is certain, that no Woman would be content to assume the outward Form of any of those; why then should they subject their nobler Part, the Mind, to such a Transformation? For as there are no Monsters so deformed, as those which are compounded of Man and Beast; so among them all, nothing can be more unnatural, more odious, than a Woman-Tyger.

To conclude this Chapter. Let us observe the Advice of Solomon, Prov. xvii. 14. *The Beginning of Strife is as when one letteth out Water: Therefore leave off Contention before it be medled with.* When once a Breach is made upon the Spirit by immoderate Anger, all the consequent Mischiefs will flow in, like a rapid Stream when the Banks are broken down; nor is there any Way to prevent it, but by keeping the Mounds entire, preserving that Tenderness and Compassion which God and Nature do equally enforce and recommend.

CHAP. V.

Of AFFABILITY.

Affability and Courtesy, are, without doubt, amiable in all, but more especially in the Fair Sex, and more necessary to them than to the other; for Men have often Charges and Employments which justify, nay, perhaps, require somewhat of Sternness and Austerity, but Women ordinarily have few or no Occasions of it, and those who have well digested the former Lectures of Meekness and Compassion, will not be apt to put it on unnecessarily. Now Affability may be considered either as a meer human Accomplishment, or as a divine Virtue; in either Notion it is commendable, but it is the latter that gives it the highest Excellence and Perfection.

To begin with the first Notion of it, we may make an Estimate of its Worth by its Cause, and by its Effects. For its Cause, it derives itself either from a native Candour and Generosity of Mind, or from a noble and ingenious Education, or something jointly from both; and these are as good Originals as any Thing meerly moral can flow from: And that these are, indeed, its Sources common Experience will attest: Those of the greatest Minds, and best Extractions, being usually most condescending and obliging; whereas, those of most abject Spirits and Birth, are the most insulting and imperious. *Alexander* the Great, tho' terrible in the Field, yet, was of a gentle complaisant Conversation, familiarly treating those about him: Yet,

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Crispinus,

Crispinus, Narcissus, Nymphidius, and other enfranchised Bond-men, we find insolently trampling on the *Roman* Senators and Consuls. 'Tis, therefore, a great Error for Persons of Honour to think they acquire a Reverence by putting on a supercilious Gravity, looking coily and disdainfully upon all about them; 'tis so far from that, that it gives a Suspicion that 'tis but a Pageantry of Greatness, some Mushroom newly sprung up that stands so stiff, and swells so much: But instead of teaching others to keep their Distance, this fastidious Disdain invites them to a closer Inspection, that if there be any Flaw, either in their Life or Birth, 'twill be sure to be discovered, there being no such prying Inquisitor as Curiosity when 'tis egg'd on by a Sense of Contempt.

On the other side, if we consider the Effects of Courtesy, they are quite contrary; it endears to all, and often keeps up a Reputation in spite of any Blemishes; a kind Look or Word from a Superior is strangely charming, and insensibly steals away Men's Hearts from them. It is *Plutarch's* Observation of *Cleomenes*, King of *Sparta*, that when the *Grecians* compared his Affability and Easiness of Access with the fullen State and Pride of other Princes, they were so enamoured with it, that they judged him only worthy to be a King: And as there is no certainer, so also no cheaper Way of gaining Love. A friendly Salutation is as easy as a Frown or Reproach; and that Kindness may be preserved by them, which if once forfeited, will not at a far greater Price be recovered.

Besides, when human Vicissitudes are considered, it may be a Point of Prudence too; the greatest Persons may sometimes want Assistance from the Meanest; nay, sometimes

times the Face of Affairs is quite changed, and the Wheel of Fortune turns them lowest that were uppermost, and proportionably elevates the Meanest. It is Wisdom, therefore, so to treat all as to leave no Impression of Unkindness, since none is so despicable but may possibly at one Time or other have an Opportunity to retaliate. It was, therefore, a prudent, as well as an equitable, Resolution of the Emperor, who said, *He would so entertain the Addressees of his Subjects, as, if he were a Subject, he would wish the Prince should entertain him.* A Rule very worthy to sway all Persons of Honour in their Intercourses with others; and since even among Persons in Command there are Degrees, and she which is superior to one, is inferior to another; they have a ready way to compare the Civility they pay with that they expect. Let, therefore, one who meets with a cold neglect Treatment from any above her, examine her own Resentments, and then reflect, that if she give the like to those below her, they will, doubtless, have the same Sense; and, therefore, let her resolve never to offer what she so much dislikes to bear; and she that does thus, that makes such Inferences, will convert an Injury into a Benefit; civilize herself by the Rudeness of others, and make that ill Nurture her own Discipline.

But hitherto we consider Affability only in its ethnic Dress, as it is a human Ornament, 'twill appear yet more enamouring upon a second View, when we look on it as bearing the Impress of the Sanctuary, as a divine Virtue: And that it is capable of being so, we have the Authority of *St. Paul*, who inserts it in the Number of those Christian Graces which he recommends to his *Roman* Pro-

selytes, *Condescend to them of low Estate*, Rom. xii. 16. And that we may the better discern its Value, 'tis observable, that he links it with the most eminent Virtue of Humility; for it immediately follows his Precept of *be not high minded*. Indeed, 'tis not only joined with as a Friend or Ally, but derived from it as its Stock and Principal: And certainly a more divine Extraction it cannot have, Humility being the *Alpha* and *Omega* of Virtues, that which lays the Foundation, without which, the most towering Structure will but crush itself with its own Weight, and that which perfects and consummates the Building also, secures and crowns all other Graces; which, when they are most verdant and flourishing, are like *Jonas's* Gourd, that may afford some Shadow and Refreshment for a while, but are apt to breed that Worm which will destroy them. When once they are smitten with Pride they instantly fade and wither, so necessary is Humility both for acquiring and conserving all that is good in us.

We may, therefore, conclude, that Courtesy and Obligingness of Behaviour which proceeds thence, is in respect of its Spring and Original, infinitely to be preferred to that which descends from no higher Stock than natural or prudential Motives: And since it is natural for every Production to have some Similitude to that which produces it, we shall find it no less excellent in respect of its Properties than its Descent. For instance only in two, Sincerity and Constancy.

For the *First*, As far as Affability partakes of Humility it must of Sincerity also, that being a Virtue whose very Elements are Plainness and Simplicity: For as it has no
 Designs

Designs which want a Cover, so it needs none of those Subtilties and Simulations, those Pretences and Artifices requisite to those who do. It is the Precept of the Apostle, *In Lowliness of Mind let each esteem others better than himself*: Where we see it is the Nature of a lowly Mind to transfer that Esteem to others which he substracts from himself: Now where such an Esteem is planted in the Heart, it verifies all the Expressions and our Significations of Respect, and renders the greatest Condescensions (which to an insolent Humour may seem extravagant and affected) real and unfeigned.

On the contrary, that Courtesy which derives no higher than from meer human Principles, is not much to be confided in. 'Tis the Psalmist's Affirmation, *that all Men are Lyars*: And, therefore, there is more than a Possibility of Deceit in their fairest Shews. Sometimes we know smooth and plausible Addresses have been designed as the Stale to vile and treacherous Practices. The extraordinary Blandishments and endearing Behaviour of *Abfolom* to the People, was only to *steal their Hearts*, and advance his intended Rebellion, 2 *Sam.* xv. and *David* tells us of some, *Whose Words are softer than Butter, having War in the Heart, whose Words were smoother than Oil, and, yet, were very Swords*, *Psal.* lv. 21. and, God knows, this Age has not so much improved in Sincerity, that we should think the same Scenes are not daily acted over among us.

But besides all the blacker Projects of this Kind, which nothing but the Event can detect, there is a lower Sort of this Treachery, which is visible, nay, so avowed, that it is one of the most common Subjects of Mirth and Entertainment, and that is Scoffing and Derision, a thing,
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too frequent among all, but it is to be feared, more particularly among Women, those, at least, of the modish Sort, their very Civilities and Caresses being often design'd to gain Matter of Scorn and Laughter. Mutual Visits, we know, are an Expression of Respect, and should flow from a real Kindness, but if those now in Use be sifted, how few will be found of that Make? They are at the best but formal, a Tribute rather paid to Custom than Friendship, and many go to see those, for whom they are perfectly indifferent whether they find them alive or dead, well or sick, nay, very often they are worse than thus, designed only to make Observations to bolt out something ridiculous wherewith to sport themselves as soon as they are gone; and least the Inquest should return with a *Non inventus*, they will accept of the slightest Discoveries, the least misplacing of a Word, nay, of a Hair shall be Theme enough for a Comedy.

But if a poor Country Gentlewoman fall within their Circuit, what a Stock of Mirth does she afford them, how curiously do they anatomize every Part of her Dress, her Mein, her Dialect? nay, perhaps, to improve the Scene, will recommend, yet, greater Absurdities to her, under the Notion of the Mode, that so she may be the more ample Subject of their Scorn. Such Visits as these, are but insidious Instructions of a Spy rather than the good Office of a Neighbour, and when it is remembred how great a Portion of some Womens Time is spent in this Kind of Diversion, we must conclude there have a Multitude of Acts gone to make up the Habit. It were to be wished they would seriously reflect on it, and unravel that injurious Mirth by a penitential Sadness, and either spend their
Time

Time better than in visiting, or else direct their Visits to better Purposes; and this they would certainly do if they would exchange their meer popular Civilities (that kind of Paint and Varnish in Manners) for that true Christian Condescension, which admits of no Deceit, but is as transparent as *Drusus* wish'd his House should be, that has no secret Screws and Springs, to move the Eyes or Tongue a contrary Way from the Heart, but is in reality all that it pretends to be.

A Second Property of its Constancy, for as it is true to others, so it is to itself; 'tis founded on the solidest of Virtues, and is not subject to those light and giddy Uncertainties, that the vulgar Civilities are: For he, that out of a Disesteem of his proper Worth, has placed himself in a State of Inferiority, will think it not an arbitrary Matter, but a just Debt to pay a Respect to those he thinks his Betters, and an humble Mind will in every body find something or other to prefer to himself: So, that he acts upon a fix'd Principle, and is not in Danger of those Contradictions in his Manners, which shall render him one Day sweet and affable, and another sower and morose: But such Changes are frequently incident to those who are swayed by other Motives: Sometimes an Interest changes, and then the most fawning Sycophant can transplant his Flatteries and court a new Patron, yea, many Times to the Despight and vilifying of the Old.

Sometimes, again, Fortune may change, a Man may fall from a prosperous to an adverse State, and, then, those who were prodigal of their Civilities whilst he needed nothing else, will withdraw even those from him, least they should encourage him to demand something more. An Experiment

Experiment in this *Job* made in his Friends (or rather Flatterers) whom he fitly compares to winter Brooks running over when not needed, but quite dry when they are.

But the most frequent Change is that of Fancy and Humour, which has a more general Sway than Reason and Judgment. This is so observable in the vulgar Rabble, that often, in an Instant, they will shift Passions, and hate this Hour what they doated on the last. Of this all popular States have afforded many costly Experiments, but we need not go farther than the sacred Story, where we find the Acclamations and *Hosannatis* of the Multitude, quickly converted into *crucify him, crucify him*. This Levity of Mind has been observed so incident to Women, that 'tis become almost proverbial; for by how much their Passions are more violent, they are commonly the less lasting, and as they are reckon'd among those colder Bodies that are particularly influenced by the Moon, so they seem to bear a great Resemblance to her in her Vicissitudes and Changes; yet, still with a greater Degree of Uncertainty, for she in all her Revolutions observes some constant Periods, and we can tell in her Wain when she will be at full, so that she has a kind of Certainty, even in her planetary Errors; but what Ephemerides can be framed for some Womens Humours? Who can tell how long the present will last? And what will be the next that will succeed?

We need not bring Instances of their Inconstancy from that common Place of passionate Widows, who have let a new Love sail even through those Floods of Tears wherewith they bewailed the Old: For (besides that that is a Case wherein possibly they may find Matter enough for Retor-tion) it is here a little wide from our Purpose, which de-
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signs no farther Inquisition than into their ordinary Conversation, wherein that Love of Variety, which is so remarkable in their Habit, their Diet, and their Diversions, often extends itself to their Company, their Friendships also, and Conversation. Those Intimacies which they cherished lately, quickly grow despicable, and at last nauseous, and consequently their Behaviour falls from kind and civil, to cold and disdainful. It is not to be doubted but this has often been proved by many of those humble Companions, which officiously attend them, who cannot always fix themselves, no, not by those Flatteries that first introduced them; some new Comer, perhaps, has better refined the Art, and does the same thing more acutely and ingeniously, and then the old one is to be turned off as too gross a Sy-cophant; or if they have been so happy as to light upon some of a more generous Temper, who instead of a servile Compliance with their Humour, and high Characters of their Worth, entertain them with the true Images of themselves, and endeavours to make what others only speak them; this is that unpardonable Crime which forfeits all Degrees of Favour, and does not only avert but increase. A faithful Monitor is as unacceptable as a true Looking-glass to a deformed Person, which, at the best will be set aside, and escapes well if not broken; and while great Persons dispense their Favours or their Frowns, by such perverse Measures as these, they will be sure to do it unjustly, as well as unconstantly.

This is far from being an universal Charge, there are, certainly, Women of the highest Quality, who guide themselves by other Rules, that are deaf to all the Songs of Syrens, and have the Prudence to value a seasonable

Reproof before the most extravagant Panegyrick; but this is owing to that Humility which we are now recommending, without which, 'tis as impossible for Greatness to be Proof against Flattery, as it is for a Pinnacle with spreading Sails, and a violent Gust of Wind, to sail steadily without Ballast: And the frequent want of this is it which makes it no less frequent to see those Unvennesses and Inequalities in Behaviour; those Partialities in dispensing even the commonest Civilities which have been now represented.

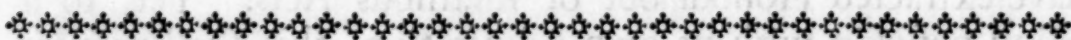
And sure 'tis none of the meanest Attributes, due to that excellent Virtue of Humility, that it can thus fix and poise the Mind, cure those Vertigoes and giddy Humours incident to those who are mounted aloft; and above all, that it is a sure Antidote against the most insinuating Poison of Flattery, a holy Spell or Amulet against the Venom of a Parasite, which the Philosopher justly calls, the worst of tame Beasts, as a Detractor is of wild; he being, indeed, a kind of Vulture, in the way of Seizure, no less than ravine, who first picks out the Eyes of that which he designs to prey upon, suffering not the Person concern'd to see any thing of that Destruction which he is to feel: And certainly none of the ominous Birds, no Night Raven or Screech Owl can bode half so dismally as these domestick Birds of Prey, which are not only Presages but Instruments of Ruin wheresoever they haunt.

'Tis, therefore, the universal Concern of those that are Great and Prosperous, to chace them away, as *Abraham* did the Fowls from his Sacrifice, *Gen. xv. 11.* but, yet, more peculiarly so of those to whom Fortune has given a sudden Rise and unexpected Grandeur, they being, of all others,

others, the most obnoxious to this Sort of Harpies. The Surprizes of Prosperity do no less disturb the Judgment, than those of Adversity; and as one who is in an Instant snacht up to some high Tower, is so amazed to see himself there, that he has no just Measure of the Altitude, but thinks every thing farther below him than it is; so they that ascend to Greatness by swift and rapid Motions, have their Heads so turned that they are apt to over-value it, and to look with Contempt on those, who before, perhaps, they thought worth their Envy; and on a Mind thus prepared, Flattery may make an Impression, it suborning even Providence as a Witness on its Side, and inferring from the Dignities obtained, the transcending Merit of the Obtainer, a Piece of Sophistry which the slightest Observer may easily confute; all Ages giving Instances of those whose Vices have preferred them, and by a strange Chymistry have extracted Honour out of infamous Acts. Yet, to a Mind possess'd with its own Admiration, this shall pass for a Demonstration; so treacherous a thing is Pride, that it combines with all who design to cheat us; and, indeed, 'tis not only an Accessary but the Principal, none being in danger by others Flatteries who are not first seduced by their own.

It will, therefore, be a Point of Wisdom for all Persons of Honour to increase their Caution with their Fortune, and as they multiply their Retinues without, so especially to inforce their Guard within, that they become not Slaves to their own Greatness, fix not themselves in such a Posture of State as to become immoveable to all the Offices of Humanity and Civility; nor think that their Admission to Greatness is upon the same Terms on which the *Jews*

were wont to receive their Profelytes, that they must renounce all their former Relations, but to remember, that they differ no more from others than as a Counter set in the Place of Thousands or Hundreds, does from one set in the Place of Tens or Units. A little Transposition may quite alter the Case; or, however, when they are all taken off the Score, they are then indiscriminately tumbled together, and one has no Precedence of another, either in Place or Value: So undiscernable will be the Difference between the greatest Queen and the meanest Servant, when Death, that great Leveller, shall have mix'd them; there will be no Inquisition in the Grave who came embalmed, or perfumed thither: And, as a learned Man says, *The Ulcers of Lazarus will make as good Dust as the Paint of Jezebel.*



C H A P. VI.

The DUTY of VIRGINS.

HAVING given an Account of those general Qualifications, which are at once the Duty and Ornament of the Female Sex; there are, notwithstanding, specifick Differences arising from the several States and Circumstances of Life, some, whereof, may exact greater Degrees even of the former Virtues, and all may have some distinct and peculiar Requisites adapted to that particular State and Condition: And our proposed Method engages

gates us to consider these in their proper Order; that is, First, *The Virgin State*; Secondly, *The Married*; and Lastly, *That of Widowhood*: Which as they differ widely from each other, so for the discharging their respective Duties, there are particular Cautions worthy to be adverted to.

Virginity, or the Virgin-State, is first in Order, the Infancy and Childhood of which we shall pass over, and address to those who may be supposed to be arrived at Years of Discretion, which may be properly reckoned about the Age of Sixteen, and so onward.

An old Maid is now thought such a Curse as no Poetic Fury can exceed, look'd on as the most calamitous Creature in Nature; and we so far yield to the Opinion as to confess it is so to those who are kept in that State against their Wills; but, sure, the Original of that Misery is from the Desire, not the Restraint of Marriage; let them but suppress that once, and the other will never be their Infelicity: But we must not be so unkind to the Sex, as to think 'tis always such Desire that gives them Aversion to Celibacy; we doubt not, many are frighted only with the vulgar Contempt under which that State lies; for which if there be no Cure, yet, there is the same Armour against this, which is against all other causeless Reproaches, *viz.* to condemn it. Yet, we are a little apt to believe, there may be a Prevention in the Case: If the superannuated Virgins would behave themselves with Gravity and Reservedness, addict themselves to the strictest Virtue and Piety, they would give the World some Cause to believe 'twas not their Necessity, but their Choice, which kept them unmarried, that they were pre-engag'd to a better Amour, espoused

espoused to the spiritual Bridegroom: And this would give them, among the soberer Sort, at least, the Reverence and Esteem of Matrons: Or if, after all Caution and Endeavour, they chance to fall under the Tongues of malicious Slanderers, this is no more than happens in all other Instances of Duty: And if Contempt be to be avoided, Christianity itself must be quitted as well as Virgin Chastity: But if, on the other Side, they endeavour to disguise their Age by all the Impostures and Gaeties of a Youthful Dress and Behaviour, if they still herd themselves among the youngest and vainest Company, betrays a young Mind in an aged Body, this must certainly expose them to Scorn and Censure. If no Play, no Ball or dancing Meeting can escape them, People will undoubtedly conclude, that they desire to put off themselves, to meet with Chapmen, who so constantly keep the Fairs. We wish, therefore, they would more universally try the former Expediments, which, we are confident, is the best Amulet against the Reproach they so much dread, and may also deliver them from the Danger of a more costly Remedy, we mean, that of an unequal and imprudent Match, which many have rushed upon as they have ran frightened from the other, and so by an unhappy Contradiction, do both stay long and marry hastily, gall their Necks to spare their Ears, and run into the Yoke rather than hear so slight and unreasonable a Reproach. They need not be upbraided with the Folly of such an Election, since their own Experience is, to many of them, but too severe a Monitor. We shall not insist farther on this, but having given the elder Virgins that Ensign of their Seniority as to stand first in

in the Discourse, we shall now address more generally to the rest.

The two grand Elements, essential to the Virgin State, are Modesty and Obedience, which tho' necessary to all, are, yet, in a more eminent Degree required here: And therefore, tho' we have spoken largely of the Virtue of Modesty in the former Part of this Discourse, yet, it will not be impertinent to make some farther Reflections on it, by Way of Application to Virgins, in whom Modesty should appear in its highest Elevation, and should come up to Shamefacedness. Her Look, her Speech, her whole Behaviour should own an humble Distrust of herself; she is to look on herself but as a Novice, a Probationer in the World, and must take this Time rather to learn and observe, than to dictate and prescribe. Indeed, there is scarce any thing looks more indecent, than to see a young Maid too forward and confident in her Talk. 'Tis the Opinion of the Wise-men, *Ecclus. xxxii. 8. That a young Man should scarce speak, tho' twice ask'd*: In Proportion to which, 'twill, sure, not become a young Woman, whose Sex puts her under greater Restraints, to be either importunate or magisterial in her Discourse: And tho' that which former Ages call Boldness, is now only Assurance and good Breeding, yet, we have seen such bad Superstructures upon that Foundation, as sure, will not much recommend it to any considering Person.

But there is another Breach of Modesty, as it relates to Chastity, in which they are yet more especially concerned. The very Name of Virgin imports a most critical Niceness in that Point. Every indecent Curiosity or impure Fancy, is a deflowering of the Mind, and every the least Corruption

ruption of them gives some Degrees of Defilement to the Body too. For between the State of pure immaculate Virginity and arrant Prostitution, there are many intermedial Steps, and she that makes any of them, is so far departed from her first Integrity. She that listens to any wanton Discourse has violated her Ears, she that speaks any, her Tongue; every immodest Glance vitiates her Eye, and every the lightest Act of Dalliance leaves something of Stain and Sulliage behind it. There is, therefore, a most rigorous Caution requisite herein; for as nothing is more clean and white than a perfect Virginity, so every the least Spot or Soil is the more discernable: Besides, Youth is for the most Part flexible, and easily wraps into a Crookedness, and, therefore, can never set itself too far from a Temptation. Our tender Blossoms we are fain to skreen and shelter, because every unkindly Air nips and destroys them; and nothing can be more nice and delicate than a Maiden Virtue, which ought not to be exposed to any of those malignant Airs which may blast and corrupt it, of which, God knows, there are too many, some that blow from within, and others from without.

Of the first Sort, there is none more mischievous than Curiosity, a Temptation which foil'd human Nature even in Paradise: And, therefore, sure a feeble Girl ought not to trust herself with that which subdued her better fortified Parent. The Truth is, an affected Ignorance cannot be so blameable in other Cases as it is commendable in this. Indeed, it is the surest and most invincible Guard, for she who is curious to know indecent Things, 'tis Odds but she will too soon and too dearly buy the Learning. The suppressing and detesting all such Curiosities, is therefore,

fore, that eminent fundamental Piece of Continnence we would recommend to them, as that which will protect and secure all the rest.

But when they have set this Guard upon themselves, they must provide against foreign Assaults too; the most dangerous whereof we take to be ill Company and Idleness. Against the First, they must provide by a prudent Choice of Conversation, which should generally be of their own Sex; yet not all of that neither, but such who will at least entertain them innocently if not profitably. Against the Second they may secure themselves by a constant Series of Employments: We mean not such frivolous ones as are more idle than doing nothing, but such as are ingenuous, and some way worth their Time; wherein as the first Place is to be given to the Offices of Piety, so in the Intervals of those, there are divers others, by which they may not unusefully fill up the Vacancies of their Time, such are the acquiring of any of those ornamental Improvements which become their Quality, as Writing, Needle-works, Languages, Musick, or the like. If we should here insert the Art of Oeconomy and Household Managery, we should not think we affronted them in it; that being the most proper Feminine Business, from which neither Wealth nor Greatness can totally absolve them: And a little of the Theory in their Parents House, would much assist them towards the Practice when they came to their own. In a Word, there are many Parts of Knowledge useful for Civil as well as Divine Life; and the improving themselves in any of those, is a rational Employment.

But we know not how to reduce to that Head many of those Things which from Divertisements, are now stept

up to be the solemn Business of many young Ladies, and, perhaps, of some Old. Such is in the first Place Gaming, a Recreation whose Lawfulness we question not, whilst it keeps within the Bounds of a Recreation; but when it sets up for a Calling, we know not from whence it derives its Licence: And a Calling sure it seems to be with some, a laborious one too, such as they toil Night and Day at, nay, do not allow themselves that Remission which the Laws, both of God and Man, have provided for the meanest Mechanic. The Sabbath is to them no Day of Rest, but this Trade goes on when all Shops are shut. We know not how they satisfy themselves in such an habitual Waste of their Time, (besides all the incidental Faults of Avarice and Anger,) but we much doubt that Plea, whatsoever it is which passes with them, will scarce hold Weight at his Tribunal, who has commanded us to *redeem*, not *fling away our Time*.

There is another thing to which some devote a very considerable Part of their Time, and that is, the reading Romances, which seems now to be thought the peculiar and only becoming Study of young Ladies. It must be confess'd their Youth may a little adapt it to them when they were Children, and we wish they were always in their Event as harmless; but it is to be feared they often leave ill Impressions behind them. Those amorous Passions, which it is their Design to paint to the utmost Life, are apt to insinuate themselves into their unwary Readers, and by an unhappy Inversion a Copy shall produce an Original. When a poor young Creature shall read there of some triumphant Beauty, that has a number of captivated Knights prostrate at her Feet, she will probably be tempted to think
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it a fine thing; and may reflect how much she loses time, that has not yet subdued one Heart: And then her Business will be to spread her Nets, lay her Toils to catch some body who will more fatally ensnare her: And when she has once wound herself into Amour, those Authors are subtil Casuists for all difficult Cares that may occur in it, will instruct in the necessary Artifices of deluding Parents and Friends, and put her Ruin perfectly in her own Power. And truly this seems to be so natural a Consequent of this Sort of Study, that of all the Divertisements that look so innocently, they can scarce fall upon any more hazardous. Indeed, 'tis very difficult to imagine what vast Mischief is done to the World, by the false Notions and Images of things, particularly of Love and Honour, those noblest Concerns of human Life represented in these Mirrors: But when we consider upon what Principles the Duellists and Hectors of the Age defend the Outrages, and how great a Devotion is paid to Lust, instead of virtuous Love, we cannot be to seek for the Gospel which makes these Doctrines appear orthodox.

As for the Entertainments which they find abroad, they may be innocent, or otherwise, according as they are managed. The common Intercourse of Civility is a Debt to Humanity, and, therefore, mutual Visits may often be necessary, and so (in some Degree) may be several harmless and healthful Recreations which may call them abroad, for we write not now to Nuns, and have no Purpose to confine them to a Cloister. Yet, on the other Side to be always wandering, is the Condition of a Vagabond; and of the two, 'tis better to be a Prisoner to one's Home than a Stranger. *Solomon* links it with some very unlaudable Qualities

lities of a Woman, *Prov. vii. 11.* that *her Feet abide not in her House*; and 'tis an unhappy Impotence not to be able to stay at home when there is any thing to be seen abroad; that any Mask, or Revel, any Jollity of others must be their Rack and Torment, if they cannot get to it. Alas, such Meetings are not so sure to be safe, that they had need be frequent, and they are of all others least like to be safe to those, who much dote on them: And, therefore, those that find they do so, had need to counterbias their Minds, and set them to something better, and by more serious Entertainments supplant those Vanities, which at the best are childish, and may often prove worse, it being too probable that those *Dinabs* which are still gadding, tho' on Pretence, only to see the Daughters of the Land, may at last meet with a Son of *Hamor*.

There is also another great Devourer of Time subservient to the Former, we mean Dressing; for they that love to be seen much abroad, will be sure to be seen in the most exact Form: And this is an Employment that does not steal but challenge their Time; what they waste here is *cum Privilegio*, it being, by the Verdict of this Age, the proper Business, the one Science wherein a young Lady is to be perfectly vers'd: So that now all virtuous Emulation is to be converted into this single Ambition, who shall excel in this Faculty: A Vanity which we confess is more excusable in the Youngest than in the elder Sort; they being supposable not yet to have outworn the Reliques of their Childhood, to which Toys and Gaiety were proportionable. Besides, 'tis, sure, allowable upon a soberer Account, that they who design Marriage should give themselves the Advantage of decent Ornaments, and not by the negligent Rudeness

Rudeness of their Dress bely Nature, and render themselves less amiable than she has made them: But all this being granted, 'twill by no Means justify that excessive Curiosity and Sollicitude, that Expence of Time, and Money too, which is now used. A very moderate Degree of all those will serve for that ordinary Decency which they need provide for, will keep them from the Reproach of an affected Singularity, which is as much as a sober Person need take Care for: And we must take Leave to say, that in order to Marriage, such a Moderation is much likelier to succeed than the contrary Extravagance. Among the prudenter Sort of Men it certainly is, if it be not among the Loose and Vain, against which 'twill be their Guard, and so do them the greater Service. For certainly, he that chooses a Wife for those Qualities for which a wise Man would refuse her, understands so little what Marriage is, as portends no great Felicity to her that shall have him: But if they desire to marry Men of Sobriety and Discretion, they are obliged in Justice to bring the same Qualities they expect, which will be very ill evidenced by that Excess and Vanity we now speak of.

For to speak a plain (tho' perhaps ungrateful) Truth, this (together with some of the modish Liberties now in Use) is it, which keeps so many young Ladies about the Town unmarried 'till they lose the Epithet of Young. Sober Men are afraid to venture upon a Humour so disagreeing to their own, lest whilst (according to the primitive Reason of Marriage) they seek a Help they espouse a Ruin: But this is especially dreadful to a plain Country Gentleman, who looks upon one of these fine Women as a gaudy Idol, to whom, if he once become a Votary, he must sacrifice

a great Part of his Fortune and all his Content. How reasonable that Apprehension is, the many Wrecks of considerable Families do too evidently attest: But it is to be presumed some of the nicer Ladies have such a Contempt of any thing that they please to call Rustic, that they will not much regret the averting of those whom they so despise, they will not, perhaps, while they are in pursuit or hopes of others; but when those fail these will be look'd on as a welcome Reserve; and, therefore, 'twill be no Prudence to cut themselves off from that last Resort, least they, as many have done, betake themselves to much worse. For as in many Instances 'tis the Country which feeds and maintains the Grandeur of the Town, so of all Commerces there, Marriage would soonest fail if all rural Supplies were cut off.

But we have pursued this Speculation farther than, perhaps, our Virgin Readers will thank us for; we shall return to that which it was brought to inforce, and beseech them, that if not to Men, yet to approve themselves to God, they will confine themselves in the Matter of their Dress within the due Limits of Decency and Sobriety. We shall not direct them to those strict Rules which *Tertullian* and some other of the ancient Fathers have prescribed in this Matter, our Petition is, only, that our Virgins would at least so take care of their Bodies, as Persons that also have a Soul; which if they can be persuaded to, they may reserve much of their Time for more worthy Uses than those of the Comb, the Toilet and the Glass: And truly, 'tis not a little their Concern to do so, for this Spring of their Age is that critical Instant that must either confirm or blast the Hopes of all the succeeding Seasons.

The

The Minds of young People are usually compared to a blank Sheet of Paper, equally capable of the best or the worst Impressions; 'tis pity they should be fill'd with childish Scrawls and little insignificant Figures, but 'tis Shame and Horror they should be stain'd with any vicious Characters, any Blots of Impurity or Dishonour. To prevent which, let the severest Notions of Modesty and Honour be early and deeply impress'd upon their Souls, graven as with the Point of a Diamond, that they may be as indelible as they are indispensibly necessary to the Virgin State.

There is also another very requisite Quality, and that is Obedience. The younger Sort of Virgins are supposed to have Parents, or if any has been so unhappy as to lose them early, they commonly are left in the Charge of some Friend or Guardian that is to supply the Place; so that they cannot be to seek to whom this Obedience is to be paid: And it is not more their Duty than their Interest to pay it. Youth is apt to be foolish in its Designs, and heady in the pursuit of them; and there can be nothing more deplorable than to have it left to itself: And, therefore, God, who permits not even the Brutes to destitute their young ones till they attain to the Perfection of their Kind, has put Children under the Guidance and Protection of their Parents, till, by the maturing of their Judgments, they are qualified to be their own Conductors. Now this Obedience (as that which is due to all other Superiors) is to extend itself to all Things that are either good or indifferent, and has no Clause of Exception, but only where the Command is unlawful; and in so wide a Scene of Action there will occur so many particular Occasions of Submission, that they had need have a great Reverence of their
Parents

Parents Judgments, and Distrust of their own: And if it should happen that some Parents are not qualified to give them the former, yet, the general Imbecility of their Age, will remain a constant Ground of the latter; so that they may safer venture themselves to their Parents Mis-guidance, than their own, by how much the Errors of Humility and Obedience are less malignant than those of Presumption and Arrogance.

But this is a Doctrine which will scarce pass for Orthodox with many of the young Women of our Days, with whom 'tis Prejudice enough against the prudentest Advice, that it comes from their Parents. It is the grand Ingenuity of these Times to turn every thing into Ridicule; and if a Girl can but rally smartly upon the sober Admonition of a Parent, she concludes, she is the abler Person, takes herself for a Wit, and the other for a Fop, (a bugbear Word, devised to fright all Seriousness and Sobriety out of the World) and learns not only to disobey but to contemn. Indeed, the great Confidence that Youth now seems to have of itself, as it is very indecent, so it is extremely pernicious. Children that will attempt to go alone before their Time, oft get dangerous Falls: And when those who are but little removed from Children, shall cast off the wiser Conduct of others, they oft sadly miscarry by their own.

We know this Age has so great a Contempt of the former, that it is but Matter of Scorn to alledge any of their Customs, else we should say, that the Liberties that are taken now, would then have been startled at. They that should then have seen a young Maid rambling abroad without her Mother, or some other prudent Person, would
have

have look'd on her as a Stray, and thought it but a neighbourly Office to have brought her home; whereas, now 'tis a Rarity to see them in any Company graver than themselves, and she that goes with her Parent, unless it be such a Parent as is as wild as herself, thinks she does but walk abroad with her Jailer: But, sure, there are no small Mischiefs that attend this Liberty, for it leaves them perfectly to the Choice of their Company, a thing of too weighty an Importance for giddy Heads to determine, who will be sure to elect such as are of their own Humour, with whom they may keep up a Traffick of little Impertinencies and trifling Entertainments; and so by Consequence condemn themselves never to grow wiser, which they may do by an ingenious Conversation. Nay, 'tis well if that negative Ill be the worst, for it gives Opportunity to any that have ill Designs upon them. It will be easy getting into their Company who have no Guard to keep any body out, and as easy, by little Compliances and Flatteries, to insinuate into their good Graces, who have not the Sagacity to discern to what insidious Purposes those Blandishments are directed; and when they once begin to nibble at the Bait, to be pleased with the Courtship, 'tis great Odds they do not escape the Hook.

Alas, how many poor innocent Creatures have been thus indiscernibly ensnared; have at first, perhaps, only liked the Wit and Raillery, perhaps the Language and Address, then the Freedom and good Humour, till at last they come to like the Person. It is, therefore, a most necessary Caution for young Women not to trust too much to their own Conduct, but to own their Dependance on those to whom God and Nature has subjected them, and to look on it not

as their Restraint and Burden, but as their Shelter and Protection. For where once the Authority of a Parent comes to be despis'd, tho' in the lightest Instance, it lays the Foundation of utmost Disobedience. She that will not be prescrib'd to in the Choice of her ordinary diverting Company, will less be so in choosing the fix'd Companion of her Life; and we find it often eventually true, that those who govern themselves in the former, will not be govern'd by their Friends in the latter, but by Pre-engagements of their own prevent their Elections for them.

And this is one of the highest Injuries they can do their Parents, who have such a native Right in them, that 'tis no less an Injustice than Disobedience to dispose of themselves without them. This Right of the Parent is so undoubted, that we find God himself gives way to it, and will not suffer the most holy Pretence, no, not that of a Vow, to invade it, as we may see his own stating of the Case, *Numb. xxx.* How will he then resent it to have this so indispensable a Law violated upon the Impulse of an impotent Passion, an amorous Inclination? Nor is the Folly less than the Sin: They injure and afflict their Parents, but they generally ruin and undo themselves: And that upon a double Account, *First*, As to the secular Part. Those that are so rash as to make such Matches, cannot be imagin'd so provident as to examine how agreeable 'tis to their Interest; or to contrive for any thing beyond the Marriage. The Thoughts of their future temporal Conditions (like those of the Eternal) can find no room amidst their foolish Raptures, but as if Love were, indeed, that Deity which the Poets feigned they depend on it for all, and take no farther Care: And the Event does commonly

too soon instruct them in the Deceitfulness of that Trust; Love being so unable to support them, that it cannot maintain itself, but quickly expires when it has brought the Lovers into those Straits from whence it cannot rescue them. So that, indeed, it does but play the Decoy with them, brings them into the Noose and then retires; for when secular Wants begin to pinch them, all the Transports of their Kindness do usually convert into mutual Accusations, for having made each other miserable.

And, indeed, there is no Reason to expect any better Event, because in the second Place, they forfeit their Title to the divine Blessing; nay, they put themselves out of the Capacity to ask it, it being a ridiculous Impudence to beg of God to prosper the Transgressions of his Law. Such Weddings seem to invoke some of the Poetic Romantic Deities, *Venus* and *Hymen*, from whence they derive a Happiness as fictitious as are the Gods that are to send it.

Let all Virgins, therefore, religiously observe this Part of Obedience to their Parents, that they may not only have their Benediction, but God's: And to that Purpose let this be laid as a fundamental Rule, that they never hearken to any Proposal of Marriage made them from any other Hand; but when any such Overture is made, divert the Address from herself, and direct it to her Parents, which will be the best Test imaginable for any Pretender. For if he know himself worthy of her, he will not fear to avow his Design to them; and, therefore, if he decline that, 'tis a certain Symptom he is conscious of something he knows will not give a valuable Consideration; so that this Course will repel no Suitor but such as it is their Interest not to admit. Besides, 'tis most agreeable to the Vir-

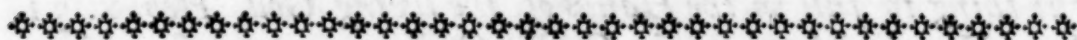
gin Modesty, which should make Marriage an Act rather of their Obedience than their Choice; and they that think their Friends too slow paced in the Matter, and seek to out-run them, give Cause to suspect they are spurr'd on by somewhat too warm Desires.

But as a Daughter is neither to anticipate nor contradict the Will of her Parents, so (to hang the Ballance even) we must say, she is not obliged to force her own, by marrying where she cannot love; for a negative Voice in the Case is as much the Child's Right as the Parents. It is true she ought well to examine the Grounds of her Aversion, and if they prove only childish and fanciful, should endeavour to correct them by Reason and sober Consideration; if after all she cannot leave to hate, we think she should not proceed to marry. Indeed, she cannot without a sacrilegious Hypocrisy, vow so solemnly to love where she at the Instant actually abhors: And where the married State is begun with such a Perjury, 'tis no wonder to find it continued on at the same Rate, that other Parts of the Vow be also violated; and that she observes the negative Part no more than the positive, and as little forsake others, as she does heartily cleave to her Husband. It is to be feared, that this is a Consequence whereof there are too many sad Instances now extant; for tho', doubtless, there are some Virtues which will hold out against all the Temptations their Aversions can give, nay, which do at least even conquer those Aversions, and render their Duty as easy as they have kept it safe; yet, we find there are but some that do so, that it is no inseparable Property of the Sex, and, therefore, it is sure too hazardous an Experiment for any of them to venture on.

And

And if they may not upon the more generous Motive of Obedience, much less may they upon the worse Inducements of Avarice and Ambition; for a Woman to make a Vow to the Man, and yet intend only to marry his Fortune, or his Title, is the basest Insincerity, and such as in any other Kind of civil Contracts, would not only have the Infamy but the Punishment of a Cheat. Nor will it at all secure them, that in this 'tis only liable to God's Tribunal: For that is not like to make the Doom less, but more heavy, it being as the Apostle witnesses, *A fearful thing to fall in the Hands of the living God. Heb. x. 31.* In a Word, Marriage is God's Ordinance and should be consider'd as such, not made a Stale to any unworthy Design: And it may well be presum'd, one Cause why so few Matches are happy, that they are not built upon a right Foundation: Some are grounded upon Wealth, some on Beauty, too sandy Bottoms, God knows, to raise any Felicity on; whilst in the Interim, Virtue and Piety, the only solid Basis for that Superstructure, are scarce ever considered. Thus God is commonly left out of the Consultation: The Lawyers are resorted to to secure the Settlements, all Sorts of Artificers to make up the Equipage, but he is neither advis'd with as to the Motives, nor scarce supplicated as to the Event of Wedding. Indeed, 'tis a deplorable Sight to see with what Lightness and Unconcernedness young People go to that weightiest Action of their Lives; that a Marriage Day is but a kind of a Bacchanal, a more licensed avowed Revel; when, if they duly considered it, 'tis the Hinge upon which their future Life moves, which turns them over to a happy or miserable Being; and, therefore, ought to be entered
upon

upon with the greatest Seriousness and Devotion. Our Church advises excellently in the Preface to Matrimony, and it were to be wished that they would not only give it the hearing at the Time, but make it their Study a good while before; yea, and the Marriage Vow too, which is so strict and awful a Bond, that, methinks, they had need well weigh every Branch of it, ere they enter it; and by the ferventest Prayers implore that God, who is the Witness, to be their Assistant too in its Performance.



C H A P. VII.

Of the Manner of BEHAVIOUR towards MEN.

THE Female Sex ought to maintain a Behaviour towards Men, which may be secure to themselves without offending them. No ill-bred affected Shyness, nor a Roughness, unsuitable to their Sex, and unnecessary to their Virtue, but a Way of living that may prevent all Cause of Railleries or unmannerly Freedoms; Looks that forbid without Rudeness, and oblige without Invitation, or leaving Room for the saucy Inferences Men's Vanity suggests to them upon the least Encouragements. This is so very nice, that it must engage them to have a perpetual Watch upon their Eyes, and to remember that one careless Glance gives more Advantage than a hundred Words not enough considered; the Language of the Eyes being very much the most significant and the most observed.

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The Civility of Women, which is always to be preserved, must not be carried to a *Compliance*, which may betray them into irrecoverable Mistakes. This *French* ambiguous Word *Complaisance*, has led Women into more Blame, than all other Things put together. It carries them by Degrees into a certain Thing, called a *good kind of Woman*, an easy idle Creature that doth neither Good nor Ill but by Chance, has no Choice, but leaves that to the Company she keeps. Time, which by Degrees adds to the Signification of Words, has made her, according to the modern Stile, little better than one who thinks it a Rudeness to deny when civilly required, either her Service in Person, or her friendly Assistance, to those who would have a Meeting, or want a Confident. She is a certain Thing always at Hand, an easy Companion, who has ever great Compassion for distressed Lovers: She censures nothing but *Rigour*, and is never without a Plaister for a wounded Reputation, in which chiefly lies her Skill in Surgery: She seldom has the Propriety of any particular Gallant but lives upon Brokage, and waits for the Scraps her Friends are content to leave her.

There is another Character not quite so criminal, yet not less ridiculous; which is, that of a good humour'd Woman, one who thinketh she must always be in a Laugh, or a broad Smile, because Good-Humour is an obliging Quality; thinks it less ill Manners to talk impertinently than to be silent in Company. When such a prating Engine rides Admiral, and carries the Lanthorn in a Circle of Fools, a cheerful Coxcomb coming in for a Recruit, the chattering of Monkeys is a better Noise than such a Concert of senseless Merriment. If she is applauded in it, she

is so encouraged, that, like a Ballad Singer, who, if commended, breaks his Lungs, she lets herself loose and overflows upon the Company. She conceives that Mirth is to have no Intermiſſion, and, therefore, she will carry it about with her, tho' it be to a Funeral; and if a Man should put a familiar Question, she does not know very well how to be angry, for then she would be no more that pretty Thing, called a good-humour'd Woman. This Necessity of appearing at all Times to be so infinitely pleased, is a grievous Mistake, since in a handsome Woman that Invitation is unnecessary; and in one who is not so ridiculous. It is not intended by this, that Women should forswear Laughing; but let them remember, that Fools being always painted in that Posture, should frighten those who are wise from doing it too frequently, and going too near a Copy which is so little inviting; and much more from doing it loud, which is an unnatural Sound, and looks so much like another Sex, that few Things are more offensive. That boisterous Kind of Jollity is as contrary to Wit and good Manners, as it is to Modesty and Virtue. Besides, it is a coarse Kind of Quality, that throws a Woman into a lower Form, and degrades her from the Rank of those who are more refined. Some Ladies speak *loud* and make a Noise to be the more minded, which looks as if they beat their Drums for Volunteers; and if by Misfortune none come into them, they may, not without Reason, be a good deal out of Countenance.

There is one Thing yet more to be avoided, which is, the Example of those who intend nothing farther than the Vanity of Conquest, and think themselves secure of not having their Honour tainted by it. Some are apt to believe

lieve their Virtue is too obscure, and not enough known, except it is exposed to a broader Light, and set out to its best Advantage by some publick Trials. These are dangerous Experiments, and generally fail, being built upon so weak a Foundation, as that of a too great Confidence in ourselves. It is as safe to play with Fire, as to dally with Gallantry. Love is a Passion that has Friends in the Garriſon, and for that Reason muſt, by a Woman, be kept at ſuch a Diſtance, that ſhe may not be within the Danger of doing the moſt uſual Thing in the World, which is conſpiring againſt herſelf: Elſe the humble Gallant, who is only admitted as a Trophy, very often becomes the Conqueror; he puts on the Style of Victory, and from an Admirer grows into a Maſter, for ſo he may be called from the Moment he is in Poſſeſſion. The firſt Reſolutions of ſtopping at good Opinion and Eſteem, grow weaker by Degrees againſt the Charms of Courtſhip ſkilfully apply'd. A Lady is apt to think a Man ſpeaks ſo much Reason whilſt he is commending her, that ſhe has much ado to believe him in the Wrong when he is making Love to her: And when, beſides the natural Inducements the Sex has to be merciful, ſhe is bribed by well-choſen Flattery, the poor Creature is in Danger of being caught like a Bird liſtning to the Whiſtle of one who has a Snare for it. Conqueſt is ſo tempting a Thing, that it often makes Women miſtake Mens Submiſſions; which with all their fair Appearances, have generally leſs Reſpect than Art in them. Women ſhould remember, that Men who ſay extreme fine Things, many Times ſay them moſt for their own Sakes; and that the vain Gallant is often as well pleaſed with his own Compliments, as he could be with the kindeſt Answer. Where

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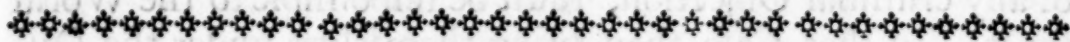
there

there is not that Ostentation, you are to suspect there is a Design: And as strong Perfumes are seldom used but where they are necessary to smother an unwelcome Scent, so excessive good Words leave room to believe they are strewed to cover something, which is to gain Admittance under a Disguise. Women must, therefore, be upon their Guard, and consider, that of the two, Respect is more dangerous than Anger. It puts even the best Understandings out of their Place for the Time, till second Thoughts restore them; it steals upon us insensibly, and throws down our Defences, and makes it too late to resist, after we have given it that Advantage. Whereas Railing goes away in Sound, it has so much Noise in it, that by giving Warning it bespeaks Caution. Respect is a slow and sure Poison, and, like Poison, swells us within ourselves. Where it prevails too much it grows to be a kind of Apoplexy in the Mind, turns quite round, and after it has once seized the Understanding, becomes mortal to it. For these Reasons, the safest way is to treat it like a sly Enemy, and to be perpetually upon the Watch against it.

One Advice may be added to conclude this Head, which is, that Women should let every seven Years make some Alteration in them towards the graver side, and not be like the Girls of fifty, who resolved to be always young, whatever Time with his Iron Teeth determined to the contrary. Unnatural Things carry a Deformity in them never to be disguised; the Liveliness of Youth in a riper Age, looks like a new Patch upon an old Gown; so that a gay Matron, a chearful old Fool, may be reasonably put into the List of the tamer Kind of Monsters. There is a certain Creature called, a grave Hobby-Horse, a kind of a She-
Numps,

Numps, that pretends to be pulled to a Play, and must needs go to *Bartholomew* Fair, to look after the young Folks, whom she only seems to make her Care; in reality she takes them for her Excuse. Such an old Butterfly is, of all Creatures, the most ridiculous, and soonest found out. It is good to be early in your Caution, to avoid any thing that comes within Distance of such despicable Patterns, and not like some Ladies, who defer their Conversion till they have been so long in Possession of being laughed at, that the World doth not know how to change their Style, even when they are reclaimed from that which gave the first Occasion for it.

The Advantages of being *reserved* are too many to be set down; we will only say, that it is a Guard to a good Woman, and a Disguise to an ill One. It is of so much Use to both, that those ought to use it as an *Artifice* who refuse to practice it as a *Virtue*.



CHAP. VIII.

Of Female FRIENDSHIPS and CENSURE.

WE would recommend to the Fair Sex, in a particular Manner, a strict Care in the Choice of their Friendships. Perhaps the best are not without their Objections; but however, they ought to be sure that they do not stray from the Rules that the wiser Part of the World has set them. The Leagues offensive and defensive seldom

hold in Politicks, and much less in Friendships. The violent Intimacies, when once broken, of which they scarce ever fail, make such a Noise; the Bag of Secrets untied, they fly about like Birds let loose from a Cage, and become the Entertainment of the Town. Besides, these great Dearnesses, by Degrees, grow injurious to the rest of their Acquaintance, and throw them off. There is such an offensive Distinction when the dear Friend comes into the Room, that it is flinging Stones at the Company, who are not apt to forgive it.

It is wrong to lay out Friendship too lavishly at first, since it will, like other Things, be so much the sooner spent; neither should it be suffered to be of too sudden a Growth; for as the Plants which shoot up too fast are not of that Continuance as those which take more Time for it, so too swift a Progress in pouring out Kindness, is a certain Sign that by the Course of Nature it will not be long lived. Ladies who pitch upon Friends under the Weight of any criminal Objection, must be responsible to the World for it. In that Case they bring themselves under the Disadvantages of their Character, and must bear their Part of it. Choosing implies approving; and if a Friend be chose against whom the World has given Judgment, it is not so well-natured as to believe that Person averse to her way of living, since she is not discouraged by it from admitting her into her Kindness: And Resemblance of Inclinations being thought none of the least Inducements to Friendship, she will be look'd upon at least as a Well-wisher, if not a Partner, with her in her Faults. Those who can forgive them in another will not be less gentle to themselves.

If

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If a Friend happens to fall from the State of Innocence after Kindness is engaged to her, a Woman should be slow in her Belief in the Beginning of the Discovery: But as soon as she is convinced by a rational Evidence, she ought, without breaking too roughly, to make a fair and quick Retreat from such a mistaken Acquaintance: Else by moving too slowly from one that is so tainted, the Contagion may reach so far, as to give Part of the Scandal, tho' not of the Guilt. This Matter is so nice, that as a Person must not be too hasty to join in the Censure upon a Friend when she is accused, so, on the other Side, she should not defend her with too much Warmth; for if she should happen to deserve the Report of common Fame, besides the Vexation belonging to such a Mistake, her Advocate will draw an ill Appearance upon herself, and it will be thought she pleaded for her not without some Consideration of herself. The Anger which must be put on to vindicate the Reputation of an injur'd Friend, may incline the Company to suspect she would not be so zealous, if there was not a Possibility that the Case might be her own. For this Reason, Women are not to carry their Dearness so far as absolutely to lose their Sight where their Friend is concerned. Because Malice is too quick-sighted, it does not follow that Friendship must be blind. There is to be a Mean between these two Extreams, else the Excess of Good-Nature may betray one into a very ridiculous Figure, and by Degrees may bring a Lady to such Offices as she should not be proud of. Ignorance may lessen the Guilt, but will improve the Jest upon those, who shall be kindly solicitous to procure a Meeting, and innocently contribute to the Ills they would avoid: Whilst the contriving Lovers, when they

they are alone, shall make her the Subject of their Mirth, and, perhaps, with Respect to the Goddess of Love be it spoken, it is not the worst Part of their Entertainment, at least it is the most lasting, to laugh at the believing Friend, who was so easily deluded.

Good Sense ought to be a chief Ingredient in the Choice of Friends, else let a Woman's Reputation be never so clear, it may be clouded by the Impertinence of her Confident. It is like our Houses being in the Power of a drunken or a careless Neighbour; only so much worse, as that there will be no Insurance here to make Amends, as there is in the Case of Fire.

To conclude on this Head. If Formality is to be allowed in any Instance, it is to be put on to resist the Invasion of such forward Women as shall press themselves into the Friendship of others, where, if admitted, they will either be a Snare or an Incumbrance.

We will come next to the Consideration, how Women are to manage their *Censure*; in which both Care and Skill will be a good deal requisite. To distinguish is not only natural but necessary; and the Effect of it is, that we cannot avoid giving Judgment in our Minds, either to absolve or condemn, as the Case requires. The Difficulty is, to know when and where it is fit to proclaim the Sentence. An Aversion to what is criminal, a Contempt of what is ridiculous, are the inseparable Companions of Understanding and Virtue; but the letting them go farther than our own Thoughts, hath so much Danger in it, that though it is neither possible nor fit to suppress them intirely, yet it is necessary they should be kept under very great Restraints. An unlimited Liberty of this Kind is little less than sending

ing a Herald and proclaiming War to the World, which is an angry Beast, when so provoked. The Contest will be unequal, tho' we are never so much in the Right: And if a Woman begins against such an Adversary, it will tear her in Pieces with this Justification, that it is done in its own Defence. They must, therefore, take Heed of laughing except in Company that is very sure. It is throwing Snow-Balls against Bullets; and it is the Disadvantage of a Woman, that the Malice of the World will help the Brutality of those who will throw a slovenly Untruth upon her. They are for this Reason to suppress their Impatience for Fools; who, besides they are too strong a Party to be unnecessarily provoked, are of all others, the most dangerous in this Case. A Blockhead in his Rage will return a dull Jest that will lie heavy, though there is not a Grain of Wit in it. Others will do it with more Art, and a Person must not think herself secure because her Reputation may, perhaps, be out of the Reach of *Ill-will*; for if it finds that Part guarded, it will seek one which is more exposed. It flies, like a corrupt Humour in the Body, to the weakest Part. If a Woman has a tender Side, the World will be sure to find it, and to put the worst Colour upon all she says or does, it will give an Aggravation to every thing that may lessen her, and a spiteful Turn to every thing that might recommend her. Anger lays open those Defects which Friendship would not see, and Civility might be willing to forget; Malice needs no such Invitation to encourage it, neither are any Pains more superfluous than those we take to be ill spoken of. If Envy, which never dies, and seldom sleeps,

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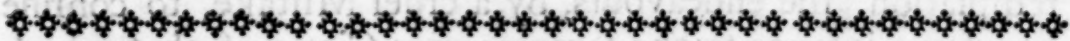
is content sometimes to be in a Slumber, it is very unskillful to make a Noise to awake it.

Besides, a Lady's Wit will be misapply'd if it is wholly directed to discern the Faults of others, when it is so necessary to be often used to mend and prevent her own. The sending our Thoughts too much abroad has the same Effect as when a Family never stays at home; Neglect and Disorder naturally follows; as it must do within ourselves, if we do not frequently turn our Eyes inwards, to see what is amiss with us, where it is a Sign we have an unwelcome Prospect, when we do not care to look upon it, but rather seek our Consolations in the Faults of those we converse with.

Avoid being the first in fixing a hard Censure; let it be confirmed by the general Voice before you give into it; neither should any one then give Sentence like a Magistrate, or as if she had a special Authority to bestow a good or ill Name at Discretion. She should not dwell too long upon a weak Side, a Touch and away, but take a Pleasure to stay longer where she can commend; like Bees that fix only upon those Herbs out of which they may extract the Juice of which their Honey is composed. A Virtue stuck with Bristles is too rough for this Age; it must be adorned with some Flowers, or else it will be unwillingly entertained; so that even where it may be fit to strike, it should be done like a Lady, gently; and then she may assure herself, that where she cares to do it, she will wound others more, and hurt herself less, by soft Strokes, than by being harsh or violent.

The Triumph of Wit is to make *Good-Nature* subdue *Censure*; to be quick in seeing Faults and slow in exposing them.

them. It is to be considered, that the invisible Thing called, a good Name, is made up of the Breath of Numbers that speak well of a Person; so that if by a disobliging Word the Meanest is silenced, the Gale will be less strong which is to bear up her Esteem, and tho' nothing is so vain as the eager Pursuit of empty Applause, yet, to be well thought of, and to be kindly used by the World, is like a Glory about a Woman's Head, it is a Perfume she carries about her, and leaves wherever she goes; it is a Charm against Ill-will. Malice may empty her Quiver, but cannot wound; the Dirt will not stick, the Jest will not take: Without the Consent of the World a Scandal does not go deep, it is only a slight Stroke upon the injured Party, and turns with the greater Force upon those who gave it.



CHAP. IX.

Of VANITY and AFFECTATION.

WE must with more than ordinary Earnestness give Caution against Vanity, it being the Crime to which the Female Sex seems to be most inclined; and since Affectation for the most Part attends it, they are not well to be divided. They cannot properly be called *Twins*, because more properly Vanity is the Mother, and Affectation the darling Daughter; Vanity is the Sin, and Affectation is the Punishment; the First may be called the Root of Self-
N^o 5 N Love,

Love, the other the Fruit. Vanity is never at its full Growth 'till it spreads into Affectation and then it is complete.

Not to dwell any longer upon the Definition of them, we will pass to the Means and Motives to avoid them. In order to which, it must be considered, that the World challenges the Right of distributing Esteem and Applause; so that where any assume by their single Authority to be their own Carvers, it grows angry, and never fails to seek Revenge: And if we may measure a Fault by the Greatness of the Penalty, there are few of a higher Size than Vanity, as there is scarce a Punishment which can be heavier than that of being laughed at.

Vanity makes a Woman, tainted with it, so top-full of herself, that she spilleth it upon the Company: And because her own Thoughts are intirely employed in Self-Contemplation, she endeavours, by a cruel Mistake, to confine her Acquaintance to the same narrow Circle of that which only concerns her Ladyship, forgetting that she is not of half that Importance to the World that she is to herself, so mistaken she is in her Value by being her own Appraiser: She will fetch such a Compass in Discourse to bring in her beloved Self, and, rather than fail, her fine Petticoat, that there can hardly be a better Scene than such a Trial of ridiculous Ingenuity. It is a Pleasure to see her angle for Commendations, and rise so dissatisfied with the ill-bred Company if they will not bite. To observe her throwing her Eyes about to fetch in Prisoners, and go about cruizing like a Privateer, and so out of Countenance if she return without Booty, is no ill Piece of Comedy. She is so eager to draw Respect that she always misses it, yet

yet thinks it so much her Due, that when she fails, she grows waspish, not considering, that it is impossible to commit a Rape upon the Will; that it must be fairly gained, and will not be taken by Storm; and that in this Case the Tax ever raises highest by a Benevolence. If the World, instead of admiring her imaginary Excellencies, takes the Liberty to laugh at them, she appeals from it to herself, for whom she gives Sentence, and proclaims it in all Companies. On the other Side, if encouraged by a civil Word, she is so obliging, that she will give Thanks for being laughed at in good Language. She takes a Compliment for a Demonstration, and sets it up as an Evidence, even against her Looking-Glass: But the good Lady being all this while in a most profound Ignorance of herself, forgets that Men would not let her talk upon them, and throw so many senseless Words at their Heads, if they did not intend to put her Person to Fine and Ransom, for her Impertinence. Good Words of any other Woman, are so many Stones thrown at her, she can by no Means bear them, they make her so uneasy, that she cannot keep her Seat, but up she rises and goes Home half burst with Anger and strait-lacing: If by great Chance she says any thing that has Sense in it she expects such an excessive Rate of Commendations, that to her thinking, the Company ever rises in her Debt. She looks upon Rules as Things made for the common People, and not for Persons of her Rank; and this Opinion sometimes tempts her to extend her Prerogative to the dispensing with the Commandments. If by great Fortune she happens, in Spite of her Vanity, to be honest, she is so troublesome with it, that as far as in her lies, she makes a scurvy thing of it. Her bragging of her Virtue, looks as

if it cost her so much Pains to get the better of herself, that the Inferences are very ridiculous. Her good Humour is generally applied to the laughing at good Sense. It would do one good to see how heartily she despises any thing that is fit for her to do. The greatest Part of her Fancy is laid out in choosing her Gown, as her Discretion is chiefly employed in not paying for it. She is faithful to the Fashion, to which not only her Opinion, but her Senses are wholly resigned: So obsequious she is to it, that she would be ready to be reconciled even to Virtue with all its Faults, if she had her dancing Master's Word that it was practiced at Court.

To a Woman so composed, when Affectation comes in to improve her Character, it is then raised to the highest Perfection. She first sets up for a fine Thing, and for that Reason will distinguish herself right or wrong, in every thing she does. She would have it thought that she is made of so much finer Clay, and so much more sifted than ordinary, that she has no common Earth about her. To this End she must neither move nor speak like other Women, because it would be vulgar, and, therefore, must have a Language of her own, since ordinary *English* is too coarse for her. The Looking-Glass in the Morning dictates to her all the Motions of the Day, which by how much the more studied, are so much the more mistaken. She comes into a Room as if her Limbs were set on with ill made Screws, which makes the Company fear the pretty Thing should leave some of its artificial Person upon the Floor. She does not like herself as God Almighty made her, but will have some of her own Workmanship, which is so far from making her a better Thing than a Woman, that

that it turns her into a worse Creature than a Monkey. She falls out with Nature, against which she makes War without admitting a Truce, those Moments excepted in which her Gallant may reconcile her to it. When she hath a Mind to be soft and languishing, there is something so unnatural in that affected Easiness, that her Frowns could not be by many Degrees so forbidden. When she would appear unreasonably humble, one may see she is so excessively proud, that there is no enduring it. There is such an impertinent Smile, such a satisfied Simper, when she faintly disowns some fulsome Commendation a Man happens to bestow upon her against his Conscience, that her Thanks for it are more visible under such a thin Disguise, than they could be if she should print them. If a handsomer Woman taketh any Liberty of dressing out of the ordinary Rules, the mistaken Lady followeth without distinguishing the unequal Pattern, and makes herself uglier by an Example misplaced, either forgetting the Privilege of good Looks in another, or presuming, without sufficient Reason, upon her own. Her Discourse is a senseless Chime of empty Words, a Heap of Compliments so equally applied to differing Persons, that they are neither valued nor believed. Her Eyes keep Pace with her Tongue, and are, therefore, always in Motion. One may discern that they generally incline to the compassionate Side, and that, notwithstanding her Pretence to Virtue, she is gentle to distressed Lovers, and Ladies that are merciful. She will repeat the tender Part of a Play so feelingly, that the Company may guess, without Injustice, she was not altogether a disinterested Spectator. She thinks that Paint and Sin are concealed by railing at them: Upon the latter she

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is less hard, and being divided between the two opposite Prides of her Beauty and her Virtue, she is often tempted to give broad Hints that somebody is dying for her; and of the two, she is less unwilling to let the World think she may be sometimes profan'd, than that she is never worshipped.

Very great Beauty may, perhaps, so dazzle for a Time, that Men may not so clearly see the Deformity of these Affectations; but when the Brightness goeth off, and that the Lover's Eyes are by that Means set at Liberty to see things as they are, he will naturally return to his Senses and recover the Mistake into which the Lady's good Looks had at first engaged him; and being once undeceived; ceases to worship that, as a Goddess, which he sees only an artificial Shrine moved by Wheels and Springs to delude him. Such Women please only like the first opening of a Scene, that has nothing to recommend it but being new: They may be compared to Flies, that have pretty shining Wings for two or three hot Months, but the first cold Weather makes an End of them; so the latter Season of these fluttering Creatures is dismal; from their nearest Friends they receive a very faint Respect; from the rest of the World, the utmost Degree of Contempt.

This Picture may supply the Place of any other Rules which might be given to prevent a Woman's resembling it; the Deformity of it, well considered, is Instruction enough; from the same Reason, that the Sight of a Drunkard is a better Sermon against that Vice, than the best that was ever preached upon that Subject.

C H A P. X.

Of PRIDE and DIVERSIONS.

AFTER having said this against Vanity, we do not intend to apply the same Censure to Pride, well placed and rightly defined. It is an ambiguous Word; one kind of it is as much a Virtue, as the other is a Vice: But we are naturally so apt to choose the worst, that it is become dangerous to commend the best Side of it.

A Woman is not to be proud of her fine Gown; nor when she has less Wit than her Neighbours, to comfort herself that she has more Lace. Some Ladies put so much Weight upon Ornaments, that if one could see into their Hearts, it would be found, that even the Thoughts of Death made less heavy to them by the Contemplation of their being laid out in State, and honourably attended to the Grave. One may come a good deal short of such an Extream, and yet still be sufficiently impertinent, by setting a wrong Value upon things which ought to be used with more Indifference. A Lady must not appear solicitous to ingross Respect to herself, but be content with a reasonable Distribution, and allow it to others, that she may have it returned to her. She is not to be troublesomely nice, nor distinguish herself by being too delicate, as if ordinary Things were too coarse for her; this is an unmannerly and an offensive Pride, and where it is practiced deserves to be mortified, of which it seldom fails. She is not to lean too much upon her Quality, much less, to despise

spise those who are below it. Some make *Quality* an *Idol*, and then their Reason must fall down and worship it. They would have the World think, that no Amends can ever be made for the want of a *great Title*, or an ancient *Coat of Arms*; they imagine, that with these Advantages they stand upon the higher Ground, which makes them look down upon Merit and Virtue, as Things inferior to them. This Mistake is not only *senseless*, but *criminal* too, in putting a greater Price upon that which is a Piece of *good Luck*, than upon things that are valuable in themselves. *Laughing* is not enough for such a Folly; it must be severely whipped, as it justly deserves. It will be confessed, there are frequent Temptations given by pert Upstarts to be angry, and by that to have our Judgments corrupted in these Cases: But they are to be resisted; and the utmost that is to be allowed, is when those of a new Edition will forget themselves, so as either to brag of their weak Side, or to endeavour to hide their Meanness by their Insolence, to cure them by a little seasonable Raillery, a little Sharpness well placed, without dwelling too long upon it.

These and many other Kinds of *Pride* are to be avoided. That which is to be recommended, is an Emulation in a Woman to rise to a Character, by which she may be distinguished; an Eagerness for Precedence in Virtue, and all such other Things as may gain a greater Share in the good Opinion of the World. *Esteem* to *Virtue* is like a *cherishing Air* to *Plants* and *Flowers*, which makes them blow and prosper; and for that Reason it may be allowed to be in some Degree the Cause as well as the Reward of it. That *Pride* which leads to a *good End*, cannot be a *Vice*,
since

since it is the Beginning of a Virtue; and to be pleased with just Applause, is so far from a Fault, that it would be an ill Symptom in a Woman, who should not place the greatest Part of her Satisfaction on it. Humility is, no Doubt, a great Virtue, but it ceases to be so, when it is afraid to scorn an ill Thing. Against Vice and Folly it is becoming the Female Sex to be haughty, but they must not carry the Contempt of things to Arrogance towards Persons, and it must be done with fitting Distinctions, else it may be inconvenient by being unseasonable: A Pride that raiseth a little Anger, to be outdone in any thing that is good, will have so good an Effect, that it is very hard to allow it to be a Fault.

It is no easy Matter to carry even between these differing Kinds describ'd; but remember, that it is safer for a Woman to be thought too proud, than too familiar.

The last Thing we have to recommend to young Women *particularly*, tho' it likewise affects those of every Age and Station of Life, is, a wise and safe Method of using Diversions. To be too eager in the Pursuit of Pleasure whilst they are young, is dangerous; to catch at it in riper Years, is grasping a Shadow; it will not be held: Besides, that by being less natural it grows to be indecent. Diversions are most properly applied to ease and relieve those who are oppressed, by being too much employed. Those that are idle have no need of them, and yet they, above all others, give themselves up to them. To unbend our Thoughts, when they are too much stretched by our Cares, is not more natural than it is necessary, but to turn our whole Lives into a Holiday, is not only ridiculous, but destroys Pleasure instead of promoting it. The Mind,

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like the Body, is tired by being always in one Posture, too serious breaks, and too diverting loosens it: It is Variety that gives the Relish; so that Diversions too frequently repeated, grow first to be indifferent, and at last tedious: Whilst they are well-chosen and well-timed, they are never to be blamed; but when they are used to an Excess, tho' very innocent at first, they often grow to be criminal, and never fail to be impertinent.

Some Ladies are bespoken for merry Meetings, as *Bessus*, in the Play, was for Duels. They are engaged in a Circle of *Idleness*, where they turn round for the whole Year, without the Interruption of a serious Hour. They know all the Players Names, and are intimately acquainted with every Booth in *Bartholomew-Fair*. No Soldier is more obedient to the Sound of his Captain's Trumpet, than they are to that which summoneth them to a *Puppet-Play* or a Monster.

The Spring, that brings out Flies and Fools, makes them Inhabitants in the Parks; in the Winter they are an Incumbrance to the Play-House, and the Ballast of the Drawing-Room. The Streets all this while are so weary of these daily Faces, that Men's Eyes are overlaid with them. The Sight is gluttred with fine Things, as the Stomach with sweet ones; and when a Fair Lady will give too much of herself to the World she grows luscious, and oppresses instead of pleasing. These jolly Ladies do so continually seek Diversion, that in a little Time they grow into a Jest, yet are unwilling to remember, that if they were seldomer seen, they would not be so often laugh'd at. Besides, they make themselves cheap, than which there cannot be an unkindier Word bestowed upon the Female Sex.

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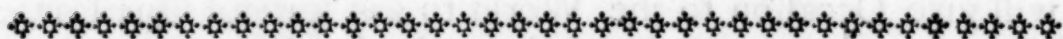
To play sometimes to entertain Company, or for Women to divert themselves, is not to be disallow'd; but to do it so often as to be called, Gamesters, is to be avoided, next to Things that are most criminal. It has Consequences of several Kinds not to be endured; it will engage them into a Habit of Idleness and ill Hours, draw them into mixed Company, make them neglect their Civilities abroad, and their Business at home, and impose into their Acquaintance such as will do them no Credit.

To deep Play there will be yet greater Objections: It will give Occasion to the World to ask spiteful Questions: How they dare venture to lose, and what Means they have to pay such great Sums? If they pay exactly, it will be enquired from whence the Money comes? If they owe, and especially to a Man, they must be so very civil to him for his Forbearance, that it lays a Ground for having it farther improved, if the Gentleman is so disposed, who will be thought no unfair Creditor, if, where the Estate fails, he seizes upon the Person. Besides, if a Lady could see her own Face upon an ill Game, at a deep Stake, she would certainly forswear any thing that could put her Looks under such a Disadvantage: And as a certain ingenious Poet says, speaking of Ladies playing at Hazard,

*If the Fair Ones their Charms did sufficiently prize,
Their Elbows they'd spare for the Sake of their Eyes.*

To dance sometimes will not be imputed to a Lady as a Fault; but then she is to remember, that the End of her learning it was, that she might the better know how to move gracefully. It is only an Advantage so far, when it

goes beyond it, one may call it excelling in a Mistake, which is no very great Commendation. It is better for a Woman never to dance, because she has no Skill in it, than to do it too often, because she does it well. The easiest, as well as the safest, Method of doing it, is in private Company, among particular Friends, and then carelessly like a Diversion, rather than with Solemnity, as if it was a Business, or had any thing in it to deserve a Month's Preparation, by serious Conference with a Dancing Master.



CHAP. XI.

Of WIVES.

HA V I N G now conducted the Virgin to the Entrance of another State, we must shift the Scene and attend her thither also: And here she is launched into a wide Sea, that one Relation of a Wife drawing after it many others; for as she espouses the Man, so she does his Obligations also; and wherever he, by Ties of Nature, or Alliance, owes a Reverence or Kindness, she is no less a Debtor. Her Marriage is an Adoption into his Family, and therefore she is, to every Branch of it, to pay what their Stations there do respectively require. To define which more particularly, would be a Work of more length than profit; we shall, therefore, confine the present Consideration to the Relation she stands in to her Husband, (and what is usually concomitant with that) her Children, and

and her Servants, and so shall consider her in the three Capacities of a Wife, a Mother, and a Mistress.

In that of a Wife her Duty has several Respects, as it relates, *First*, To his Person; *Secondly*, To his Reputation; *Thirdly*, To his Fortune. The first Debt to his Person is Love, which we find set as the prime Article in the Marriage Vow. And, indeed, that is the most essential Requisite; without this it is only a Bargain and Compact, a Tyranny, perhaps, on the Man's Part, and a Slavery on the Woman's. It is Love only that cements the Hearts, and where that Union is wanting, it is but a Shadow, a Carcass of Marriage. Therefore, as it is very necessary to bring some Degree of this to this State, so it is no less to maintain and improve it in it. This is it which facilitates all other Duties of Marriage; makes the Yoke fit so lightly, that it rather pleases than galls. It should, therefore, be the Study of Wives to preserve his Flame, that, like the Vestal Fire, it may never go out: And to that End carefully to guard it from all those things which are naturally apt to extinguish it; of which Kind are all Frowardness and little Perverseness of Humour; all sullen and morose Behaviour, which by taking off from the Delight and Complacency of Conversation, will, by degrees, wear off the Kindness.

But of all we know nothing more dangerous than that unhappy Passion of Jealousy, which tho' it is said to be the Child of Love, yet, like the Viper, its Birth is the certain Destruction of the Parent. As, therefore, they must be nicely careful to give their Husbands no Colour, no least Umbrage for it; so should they be as resolute to resist all that occurs to themselves, be so far from that busy
Curiosity,

Curiosity, that Industry to find Causes of Suspicion, that even where they presented themselves they should avert the Consideration; put the most candid Construction upon any doubtful Action. And, indeed, Charity in this Instance has not more of the Dove than of the Serpent. It is infinitely the wisest Course, both in relation to her present Quiet, and her future Innocence. The entertaining a jealous Fancy, is the admitting the most treacherous, the most disturbing Inmate in the World; and she opens her Breast to a Fury that lets it in. 'Tis certainly one of the most enchanting Frenzies imaginable, keeps her always in a most restless importunate Search after that which she dreads and abhors to find, and makes her equally miserable when she is injured and when she is not.

And as she totally loses her Ease, so 'tis odds but she will part also with some Degrees of her Innocence. Jealousy is commonly attended with a black Train; it musters all the Forces of our irascible Part to abet its Quarrel, Wrath and Anger, Malice and Revenge; and by how much the Female Impotence to govern those Passions is the greater, so much the more dangerous is it to admit that which will so surely set them in an Uproar. For if *Jealousy* be, as the wise Man, says, *the Rage of a Man*, Prov. vi. 34. we may well think it may be the Fury, the Madness of a Woman. And, indeed, all Ages have given tragical Instances of it, not only in the most indecent Fierceness and Clamour, but in the solemn Mischiefs of actual Revengees. Nay, it is to be doubted there have been some whose Malice has rebounded; who have ruined themselves in Sight, have been adulterous by way of Retaliation, and taken more scandalous Liberties than those they complained of in their Husbands:

Husbands: And when such enormous Effects as these are the Issues of Jealousy, it ought to keep a Woman on the strictest Guard against it.

But, perhaps, it may be said, that some are not left to their Jealousy and Conjectures, but have more demonstrative Proofs. In this Age it is, indeed, no strange thing for Men to publish their Sin, and the Offender does sometimes not discover but boast his Crime. In this Case it will, it must be confessed, be scarce possible to disbelieve him; but even here a Wife has this Advantage, that she is out of the Pain of Suspense. She knows the utmost, and, therefore, is at Leisure to convert all that Industry which she would have used for the Discovery, to fortify herself against a known Calamity; which sure she may as well do in this as in any other; a patient Submission being the one Catholicon in all Distresses, and as the Slightest can overwhelm us if we add our own Impatience towards our sinking, so the Greatest cannot if we deny it that Aid. They are, therefore, far in the Wrong, who in case of this Injury, pursue their Husbands with Virulencies and Reproaches. This is, as *Solomon* says, *Prov. xxv. 20. The pouring Vinegar upon Nitre*, applying Corrosives when Balsams are most needed; whereby they not only increase their own Smart, but render the Wound incurable. They are not Thunders and Earthquakes, but soft gentle Rains that close the Scissures of the Ground; and the Breaches of Wedlock will never be cemented by Storms and loud Outcries. Many Men have been made worse but scarce any better by it; for Guilt covets nothing more than an Opportunity of re-criminating; and where the Husband can accuse the Wife's Bitterness,

Bitterness, he thinks he needs no other Apology for his own Lust.

A wise Diffimulation, or very calm Notice, is sure the likeliest Means of reclaiming; for where Men have not wholly put off Humanity, there is a native Compassion to a meek Sufferer. We have naturally some Regret to see a Lamb under the Knife, whereas, the impatient Roaring of a Swine diverts our Pity; so that Patience in this Case is as much the Interest, as Duty, of a Wife.

But there is another Instance wherein that Virtue has a severer Trial, and that is, when a Wife lies under the causeless Jealousies of the Husband. This is, sure, one of the greatest Calamities that can befall a virtuous Woman, who as she accounts nothing so dear as her Loyalty and Honour, so she thinks no Infelicity can equal the aspersing of those, especially when it is from him, to whom she has been the most solicitous to approve herself.

That we may the better prescribe a Cure for this Evil, we shall enter into an Enquiry into the Springs and Causes of it.

JEALOUSY is that Pain which a Man feels from the Apprehension, that he is not equally beloved by the Person whom he entirely loves. Now, because our inward Passions and Inclinations can never make themselves visible, it is impossible for a jealous Man to be thoroughly cured of his Suspicions. His Thoughts hang at best in a State of Doubtfulness and Uncertainty; and are never capable of receiving any Satisfaction on the advantageous Side; so that his Inquiries are most successful when they discover nothing: His Pleasure arises from his Disappointments,
and

and his Life is spent in Pursuit of a Secret that destroys his Happiness if he chance to find it.

An ardent Love is always a strong Ingredient in this Passion; for the same Affection which stirs up the jealous Man's Desires, and gives the Party beloved so beautiful a Figure in his Imagination, makes him believe she kindles the same Passion in others, and appears as amiable to all Beholders: And as Jealousy thus arises from an extraordinary Love, it is of so delicate a Nature, that it scorns to take up with any thing less than an equal Return of Love. Not the warmest Expressions of Affection, the softest and most tender Hypocrisy, are able to give any Satisfaction, where we are not persuaded that the Affection is real and the Satisfaction mutual. For the jealous Man wishes himself a kind of Deity to the Person he loves: He would be the only Pleasure of her Senses, the Employment of her Thoughts; and is angry at every Thing she admires or takes Delight in, besides himself.

The jealous Man's Disease is of so malignant a Nature, that it converts all he takes into its own Nourishment. A cool Behaviour sets him on the Rack, and is interpreted as an Instance of Aversion or Indifference; a fond one raises his Suspicions, and looks too much like Dissimulation and Artifice. If the Person he loves be cheerful, her Thoughts must be employed on another; and if sad, she is certainly thinking on himself. In short, there is no Word or Gesture so insignificant, but it gives him new Hints, feed his Suspicions, and furnishes him with fresh Matters of Discovery: So that if we consider the Effects of this Passion, one would rather think it proceeded from an inveterate Hatred than an excessive Love; for certainly none can meet with

more Disquietude and Uneasiness than a suspected Wife, if we except the jealous Husband.

But the great Unhappiness of this Passion is, that it naturally tends to alienate the Affection which it is so solicitous to engross; and that for these two Reasons, because it lays too great a Constraint on the Words and Actions of the suspected Person, and at the same Time shews you have no honourable Opinion of her; both of which are strong Motives to Aversion.

Nor is this the worst Effect of Jealousy, for it often draws after it a more fatal Train of Consequences, and makes the Person you suspect guilty of the very Crimes you are so much afraid of. It is very natural for such who are treated ill and upbraided falsely, to find out an intimate Friend that will hear their Complaints, condole their Sufferings, and endeavour to sooth and assuage their secret Resentments: Besides, Jealousy puts a Woman often in Mind of an ill Thing, that she would not otherwise, perhaps, have thought of, and fills her Imagination with such an unlucky Idea, as in Time grows familiar, excites Desire, and loses all the Shame and Horror which might at first attend it. Nor is it a Wonder, if she, who suffers wrongfully in a Man's Opinion of her, and has, therefore, nothing to forfeit in his Esteem, resolves to give him Reason for his Suspicions, and to enjoy the Pleasure of the Crime since she must undergo the Ignominy. Such probably were the Considerations that directed the wise Man in his Advice to Husbands; *Be not jealous over the Wife of thy Bosom, and teach her not an evil Lesson against thyself.* Ecclus.

And here, among other Torments, which this Passion produces, we may usually observe, that none are greater Mourners

Mourners than jealous Men, when the Person who provoked their Jealousy is taken from them. Then it is that their Love breaks out furiously and throws off all the Mixtures of Suspicion which choaked and smothered it before. The beautiful Parts of the Character rise uppermost in the jealous Husband's Memory, and upbraid him with the ill Usage of so divine a Creature as was once in his Possession; whilst all the little Imperfections that were before so uneasy to him, wear off from his Remembrance, and shew themselves no more.

We may see by what has been said, that Jealousy takes deepest Root in Men of amorous Dispositions; and of these we find three Kinds who are most over-run with it.

The First, are those who are conscious to themselves of any Infirmary, whether it be Weakness, old Age, Deformity, Ignorance, or the like. These Men are so well acquainted with the unamiable Part of themselves, that they have not the Confidence to think they are really beloved, and are so distrustful of their own Merits, that all Fondness towards them puts them out of Countenance, and looks like a Jest upon their Persons. They grow suspicious on their first looking in a Glass, and are stung with Jealousy at the Sight of a Wrinkle. A handsome Fellow immediately alarms them, and every thing that looks young or gay turns their Thoughts upon their Wives.

A second sort of Men, who are most liable to this Passion, are those of cunning, wary, and distrustful Tempers. It is a Fault very justly found in Histories composed by Politicians, that they leave nothing to Chance or Humour, but are still for deriving every Action from some Plot or Contrivance, for drawing up a perpetual Scheme of Causes

and Events, and preserving a constant Correspondence between the Camp and the Council-Table. And thus it happens in the Affairs of Love with Men of too refined a Thought. They put a Construction on a Look, and find out a Design in a Smile; they give new Senses and Significations to Words and Actions, and are ever tormenting themselves with Fancies of their own raising: They generally act in a Disguise themselves, and, therefore, mistake all outward Shews and Appearances for Hypocrisy in others; so that we believe no Men see less of the Truth and Reality of Things, than these great Refiners upon Incidents, who are so wonderfully subtle and over-wise in their Conceptions.

Now what these Men fancy they know of Women by Reflection, lewd and vicious Men believe they have learned by Experience. They have seen the poor Husband so misled by Tricks and Artifices, and in the midst of his Inquiries so lost and bewildered in a crooked Intrigue, that they still suspect an under-plot in every Female Action, and especially where they see any Resemblance in the Behaviour of two Persons, are apt to fancy it proceeds from the same Design in both. These Men, therefore, bare hard upon the suspected Party, pursue her close through all her Turnings and Windings, and are too well acquainted with the Chace, to be flung off by any false Steps or Doubles: Besides, their Acquaintance and Conversation has lain wholly among the vicious Part of Womenkind, and, therefore, it is no Wonder they censure all alike, and look upon the whole Sex as a Species of Impostors: But if, notwithstanding their private Experience, they can get over these Prejudices, and entertain a favourable Opinion
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of some Women, yet, their own loose Desires will stir up new Suspicions from another Side, and make them believe all Men subject to the same Inclinations with themselves.

Whether these or other Motives are most predominant, we learn from the modern Histories of *America*, as well as from our own Experience in this Part of the World, that Jealousy is no Northern Passion, but rages most in those Nations that lie nearest the Influence of the Sun. It is a Misfortune for a Woman to be born between the Tropicks, for there lie the hottest Regions of Jealousy, which as you come Northward cools all along with the Climate, 'till you scarce meet any thing like it in the Polar Circle. Our own Nation is very temperately situated in this Respect; and if we meet with some few disordered, with the Violence of this Passion, they are not the proper Growth of our Country, but are many Degrees nearer the Sun in their Constitution than in their Climate.

After this frightful Account of Jealousy, and the Persons who are most subject to it, it will be but fair to shew by what Means the Passion may be best allay'd and those who are possessed with it set at Ease. Other Faults, indeed, are not under a Wife's Jurisdiction, and should, if possible, escape her Observation; but Jealousy calls upon her particularly for its Cure, and deserves all her Art and Application in the Attempt: Besides, she has this for her Encouragement, that her Endeavours will be always, pleasing, and that she will still find the Affection of her Husband rising towards her in Proportion as his Doubts and Suspicions vanish; for, as we have seen all along, there is so great a Mixture of Love in Jealousy as is well worth the separating.

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The first Rule we shall propose to be observed is, that you never seem to dislike in another what the jealous Man is himself guilty of, or to admire any thing in which he himself does not excel. A jealous Man is very quick in his Applications, he knows how to find a double Edge in an Invective, and to draw a Satyr on himself out of a Panegyric on another. He does not trouble himself to consider the Person, but to direct the Character; and is secretly pleased or confounded as he finds more or less of himself in it. The Commendation of any Thing in another, stirs up Jealousy, as it shews you have a Value for others, besides himself; but the Commendation of that which he himself wants, inflames him more, as it shews, that in some Respects, you prefer others before him. Jealousy is admirably described, in this View, by *Horace*, in his Ode to *Lydia*.

*When Telephus his youthful Charms,
His rosy Neck and winding Arms,
With endless Rapture you recite,
And in that pleasing Name delight;
My Heart inflam'd by jealous Heats,
With numberless Resentments beats;
From my pale Cheek the Colour flies,
And all the Man within me dies:
By Turns my hidden Grief appears
In rising Sighs and fallen Tears,
That shew, too well, the warm Desires,
The silent, slow, consuming Fires,
Which on my inmost Vitals prey,
And melt my very Soul away.*

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The jealous Man is not, indeed, angry if you dislike another, but if you find those Faults which are to be found in his own Character, you discover not only your Dislike of another, but of himself. In short, he is so desirous of engrossing all your Love, that he is grieved at the want of any Charm, which he believes has Power to raise it; and if he finds, by your Censures on others, that he is not so agreeable in your Opinion as he might be, he naturally concludes you could love him better if he had other Qualifications, and that by Consequence your Affection does not rise so high as he thinks it ought. If, therefore, his Temper be grave or sullen, you must not be too much pleased with a Jest, or transported with any thing that is gay and diverting. If his Beauty be none of the best, you must be a professed Admirer of Prudence, or any other Quality he is Master of, or at least vain enough to think he is.

In the next Place, you must be sure to be free and open in your Conversation with him, and to let in Light upon your Actions, to unravel all your Designs, and discover every Secret however trifling or indifferent. A jealous Husband has a particular Aversion to Winks and Whispers, and if he does not see to the Bottom of every thing, will be sure to go beyond it in his Fears and Suspicions. He will always expect to be your chief Confident, and where he finds himself kept out of a Secret, will believe there is more in it than there should be: And here it is of great Concern, that you preserve the Character of your Sincerity uniform and of a piece; for if he once finds a false Glois put upon any single Action, he quickly suspects all the rest; his working Imagination immediately takes a false Hint, and

and runs off with it into several remote Consequences, till he has proved very ingenious in working out his own Misery.

If both these Methods fail, the best way will be to let him see you are much cast down and afflicted for the ill Opinion he entertains of you, and the Disquietudes he himself suffers for your Sake. There are many who take a kind of barbarous Pleasure in the Jealousy of those who love them, that insult over an aching Heart, and triumph in their Charms which are able to excite so much Uneasiness: But these often carry the Humour so far, till their affected Coldness and Indifference quite kills all the Fondness of a Lover, and are then sure to meet in their Turn with all the Contempt and Scorn that is due to so insolent a Behaviour. On the contrary, it is very probable a melancholy, dejected Carriage, the usual Effects of injured Innocence, may soften the jealous Husband into Pity, make him sensible of the Wrong he does you, and work out of his Mind all those Fears and Suspicions that make both Man and Wife unhappy. At least it will have this good Effect, that he will keep his Jealousy to himself, and repine in private, either because he is sensible it is a Weakness, and will, therefore, hide it from your Knowledge, or because he will be apt to fear some ill Effect it may produce, in cooling your Love towards him, or diverting it to another.

There is still another Secret that can never fail, if you can once get it believed, and which is often practiced by Women of great Cunning than Virtue: This is to change Sides for a while with the jealous Man, and to turn his own Passion upon himself; to take some Occasion of growing jealous of him, and to follow the Example he himself
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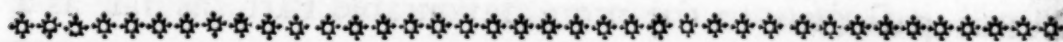
hath set you. This counterfeited Jealousy will bring him a great deal of Pleasure, if he thinks it real; for he knows, experimentally, how much Love goes along with this Passion, and will, besides, feel something like the Satisfaction of a Revenge, in seeing you undergo all his own Tortures. But this, indeed, is an Artifice so difficult, and at the same Time so disingenuous, that it ought never to be put in Practice but by such as have Skill enough to cover the Deceit, and Innocence to render it excusable.

The late Marquis of *Hallifax*, in his curious Treatise, called, *Advice to a Daughter*, has made no mention how a Wife is to behave herself to the jealous Husband, but has given prudent Instructions with regard to other Sort of Men.

Women, saith that noble Writer, are to consider they live in a Time that hath rendered some kind of Frailties so habitual, that they lay claim to large Grains of Allowance. The World in this is somewhat unequal, and the masculine Sex seems to play the Tyrant in distinguishing partially for themselves, by making that in the utmost Degree criminal in the Woman, which in a Man passes under a much gentler Censure. The Root and the Excuse of this Injustice, is the Preservation of Families from any Mixture which may bring a Blemish to them: And whilst the Point of Honour continues to be so placed, it seems unavoidable to give the Female Sex the greater Share of the Penalty: But if in this it lies under any Disadvantage, it is more than recompens'd, by having the Honour of Families in their Keeping. The Consideration so great a Trust must give the Woman, makes full Amends; and this Power the World has lodged in them, can hardly fail to restrain the

Severity of an ill Husband, and to improve the Kindness and Esteem of a good one. This being so, they should remember, that next to the Danger of committing the Fault themselves, the greatest is that of seeing it in their Husbands. They should not seem to look or hear that Way: If he is a Man of Sense, he will reclaim himself; the Folly of it, is of itself sufficient to cure him: If he is not so, he will be provoked, but not reformed. To expostulate in these Cases, looks like declaring War, and preparing Reprisals; which to a thinking Husband would be a dangerous Reflection: Besides, it is so coarse a Reason, which will be assign'd for a Lady's too great Warmth upon such an Occasion, that Modesty, no less than Prudence, ought to restrain her: Since such an indecent Complaint makes a Wife much more ridiculous, than the Injury that provoked her to it: But it is yet worse, and more unskillful, to blaze it in the World, expecting it should rise up in Arms to take her Part: Whereas, she will find, it can have no other Effect, than that she will be served up in all Companies, as the reigning Jest at that Time, and will continue to be the common Entertainment, 'till she is rescued by some newer Folly that comes upon the Stage, and drives her away from it. The Impertinence of such Methods is so plain, that it does not deserve the Pains of being laid open. In Cases of this Kind, the Fair Sex should be assured, that Discretion and Silence will be the most prevailing Reproof. An affected Ignorance, which is seldom a Virtue, is a great one here: And when a Husband sees how unwilling a Woman is to be uneasy, there is no stronger Argument to persuade him not to be unjust to her: Besides, it will naturally make him more yielding in other Things:

Things: And whether it be to cover or redeem his Offence, she will have the good Effects of it while it lasts, and all that while have the most reasonable Ground that can be of presuming such a Behaviour will at last entirely convert him. There is nothing so glorious to a Wife, as a Victory so gained: A Man so reclaimed is for ever after subjected to her Virtue; and her bearing for a Time is more than rewarded by a Triumph that will continue as long as her Life.



CHAP. XII.

Of a WIFE'S BEHAVIOUR to a DRUNKARD.

THE next Thing we will suppose, is, that the Husband loves Wine more than is convenient. It will be granted, that though there are Vices of a deeper Dye, there are none that have a greater Deformity than this, when it is not restrained: But with all this, the same Custom, which is the more to be lamented for its being so general, should make it less uneasy to every one in particular, who is to suffer by the Effects of it; so that in the first Place, it will be no new thing for a Woman to have a Drunkard for her Husband; and there is, by too frequent Examples, Evidence enough that such a thing may happen, and yet a Wife may live too without being miserable. Self-Love dictates aggravating Words to every thing we feel; Ruin and Misery are the Terms we apply to whatsoever we

do not like, forgetting the Mixture allotted to us by the Condition of human Life, by which it is not intended we should be quite exempt from Trouble. It is fair, if we can escape such a Degree of it as would oppress us, and enjoy so much of the pleasant Part as may lessen the ill Taste of such Things as are unwelcome to us. Every thing has two Sides, and for our own Ease we ought to direct our Thoughts to that which may be least liable to Exception. To fall upon the worst Side of a Drunkard, gives so unpleasant a Prospect, that it is not possible to dwell upon it. Let us pass then to the more favourable Part, as far as a Wife is concerned in it.

If the Irregularities of the Expression could, in Strictness, be justified, we might say, That a Wife is to thank God her Husband has Faults. Mark the seeming Paradox, for your own Instruction, it being intended no farther. A Husband without Faults is a dangerous Observer; he hath an Eye so piercing, and sees every thing so plain, that it is exposed to his full Censure. And tho' a Woman's Virtue may disappoint the sharpest Enquiries, yet few can bear to have all they say or do represented in the clear Glass of an Understanding without Faults. Nothing softens the Arrogance of our Nature, like a Mixture of some Frailties. It is by them we are best told, that we must not strike too hard upon others, because we ourselves do so often deserve Blows: They pull our Rage by the Sleeve, and whisper Gentleness to us in our Censure, even when they are rightly applied. The Faults and Passions of Husbands bring them down to their Wives, and make them content to live upon less unequal Terms, than faultless Men would be willing to stoop to; so haughty is Mankind till humbled
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by common Weakness and Defects, which in our corrupt State contribute more towards reconciling us to one another, than all the Precepts of the Philosophers and Divines: So that where the Errors of our Nature make Amends for the Disadvantages of the Women's, it is more their Part to make Use of the Benefit, than to quarrel at the Fault.

Thus in Case a Drunken Husband falls to a Woman's Lot, if she will be wise and patient, his Wine shall be of her Side; it will throw a Veil over her Mistakes, and will set out and improve every thing she does, that he is pleased with. Others will like him less, and by that Means he may, perhaps, like his Wife the more. When after having dined too well, he is received at home without a Storm, or so much as a reproachful Look, the Wine will naturally work out all in Kindness, which a Wife must encourage, let it be wrapped up in never so much Impertinence. On the other Side, it would boil up into Rage, if the mistaken Wife should treat him roughly, like a certain Thing called, a kind Shrew, than which the World, with all its Plenty, cannot shew a more senseless, ill-bred, forbidding Creature. A Woman should consider, that where the Man will give such frequent Intermissions of the Use of his Reason, the Wife insensibly gets a Right of governing in the Vacancy, and that raises her Character and Credit in the Family, to a higher Pitch, than, perhaps, could be done under a sober Husband, who never puts himself into an Incapacity of holding the Reins. If these are not entire Consolations, at least they are Remedies to some Degree. They cannot make Drunkenness a Virtue, nor a Husband given to it a Felicity; but Ladies will do themselves no ill Office in the endeavouring, by
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these Means, to make the best of such a Lot, and by the help of a wise Observation, to make that very supportable which would otherwise be a Load that would oppress them.

The next Case is, the Misfortune of a Cholerick or ill-humour'd Husband. To this may be said, That passionate Men generally make Amends at the Foot of the Account. Such a Man, if he is angry one Day without any Cause, will the next Day be as kind without any Reason: So that by marking how the Wheels of such a Man's Head are used to move, a Woman may easily bring over all his Passions to her Party. Instead of being struck down by his Thunder, she may direct it where and upon whom she shall think it best applied. Thus are the strongest Poisons turn'd to the best Remedies; but then there must be Art in it, and a skilful Hand, else the least bungling makes it mortal. There is a great deal of nice Care requisite to deal with a Man of this Complexion. Choler proceeds from Pride, and makes a Man so partial to himself, that he swells against Contradiction, and thinks he is lessened if he is opposed. Women, in this Case, must take heed of increasing the Storm, by an unwary Word, or kindling the Fire whilst the Wind is in a Corner which may blow it in their Faces: They are dexterously to yield every thing till he begins to cool, and then by slow Degrees they may rise, and gain upon the Man: Gentleness, well-timed, will, like a Charm, dispel his Anger ill placed; a kind Smile will reclaim, when a shrill pettish Answer would provoke him; rather than fail, upon such Occasions, when other Remedies are too weak, a little Flattery may be admitted, which by being necessary, will cease to be criminal.

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If ill Humours and Sullenness, and not open and sudden Heat, is his Disease, there is a Way of treating that too, so as to make it a Grievance to be endured. In order to it, a Woman, in the first Place, ought to know, that naturally good Sense has a Mixture of Surly in it: And there being so much Folly in the World, and for the most Part so triumphant, it gives frequent Temptations to raise the Spleen of Men who think right. Therefore, that which may be generally called, ill Humour, is not always a Fault; it becomes one, when either it is wrong applied, or that it is continued too long, when it is not so: For this Reason, a Wife must not too hastily fix an ill Name upon that which may, perhaps, not deserve it; and though the Case should be, that the Husband might too sourly resent any thing he disliked, it may so happen, that more Blame shall belong to her Mistake, than to his ill-Humour. If a Husband behaves himself sometimes with an Indifference that a Wife may think offensive, she is in the wrong to put the worst Sense upon it, if by any Means it will admit a better. Some Wives will call it ill-Humour, if their Husbands change their Style from that which they used whilst they made their first Address to them: Others will allow no Intermission or Abatement in the Expressions of Kindness to them, not enough distinguishing Times, and forgetting that it is impossible for Men to keep themselves up all their Lives to the Height of some extravagant Moments. A Man may, at some Times, be less careful in little Things without any cold or disobliging Reason for it: As a Wife may be too expecting in smaller Matters without drawing upon herself the Inference of being unkind: And if a Husband should be really sullen, and have such frequent Fits,

as might take away the Excuse of it, it concerns a Wife to have an Eye prepared to discern the first Appearances of cloudy Weather, and to watch when the Fit goes off, which seldom lasts long if it is let alone: But whilst the Mind is fore every thing galls it; and that makes it necessary to let the Black-Humour begin to spend itself before she comes in, and ventures to undertake it.

If in the Lottery of the World a Woman should draw a Covetous Husband, it must be confess'd she has no great Reason to be proud of her good Luck; yet even such a one may be endured too, though there are few Passions more untractable than that of Avarice. She must first take Care that her Definition of Avarice may not be a Mistake: She is to examine every Circumstance of her Husband's Fortune, and weigh the Reason of every Thing she expects from him, before she has Right to pronounce the Sentence. The Complaint is now so general against all Husbands, that it gives great Suspicion of its being often ill-grounded; it is impossible they should all deserve that Censure, and, therefore, it is certain that it is many Times misapplied. He that spares in every thing is an inexcusable Niggard: He that spares in nothing is an inexcusable Madman. The Meaning is, to spare in what is least necessary, to lay out more liberally in what is more required in our several Circumstances. Yet, this will not always satisfy. There are Wives who are impatient of the Rules of Oeconomy, and are apt to call their Husband's Kindness into question, if any other Measure is put to their Expence than that of their own Fancy. A Woman should be sure to avoid this dangerous Error, such a Partiality to herself, which is so offensive to an understanding Man, that he will very ill bear

bear a Wife's giving herself such an injurious Preference to all the Family, and whatever belongs to it.

But to admit the worst, and that the Husband is really a close handed Wretch, she must in this, as in other Cases, endeavour to make it less afflicting to her; and, first, she must observe seasonable Hours of speaking, when she offers any thing in Opposition to this reigning Humour; a third Hand and a wise Friend, may often prevail more than she will be allowed to do in her own Cause. Sometimes she is dextrously to go along with him in Things where she sees that the niggardly Part of his Mind is most predominant, by which she will have the better Opportunity of persuading him in Things where he may be more indifferent. Our Passions are very unequal, and are apt to be raised or lessened, according as they work upon different Objects; they are not to be stopped or restrained in those things where the Mind is more particularly engaged. In other Matters they are more tractable, and will sometimes reason a Hearing, and admit a fair Dispute. More than that, there are few Men, even in this Instance of Avarice, so entirely abandoned to it, that at some Hours, and upon some Occasions, will not forget their Natures, and for that Time turn Prodigal. The same Man who will grudge himself what is necessary, let his Pride be raised and he shall be profuse; at another Time his Anger shall have the same Effect; a Fit of Vanity, Ambition, and sometimes Kindness, shall open and enlarge his narrow Mind; a Dose of Wine will work upon this tough Humour, and for the Time dissolve it. The Wife's Business must be, if this Case happens, to watch these critical Moments, and not let one of them slip, without making her Advantage of it:

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And a Wife may be said to want Skill, if by these Means she is not able to secure herself, in a good Measure, against the Inconveniencies this scurvy Quality in her Husband might bring upon her, except he should be such an incurable Monster, as it is to hope there are not many of.

The last Supposition, is of a Woman's meeting with a Husband, weak and incompetent to make use of the Privileges that belong to him. It will be yielded, that such a one leaves room for a great many Objections: But God Almighty seldom sends a Grievance without a Remedy, or at least, such a Mitigation as takes away a great Part of the Sting and Smart of it. To make such a Misfortune less heavy, a Wife is to bring first to her Observation, that she very often makes a better Figure, for her Husband's making no great one: And there seems to be little Reason, why the same Lady that chooses a Waiting Woman with worse Looks, may not be content with a Husband with less Wit; the Argument being equal from the Advantage of the Comparison. If she may be more ashamed in some Cases, of such a Husband, she will be less afraid than, perhaps, she would be of a wise one. His unseasonable Weakness may, no doubt, sometimes grieve her; but then set against this, that it gives her the Dominion, if she will make the right Use of it: It is next to his being dead, in which Case the Wife has a Right to administer, therefore, if she has such an Idiot, she should be sure, that none, except herself, may have the Benefit of the Forfeiture: Such a Fool is a dangerous Beast, if others have the keeping of him; and she must be very undexterous, if when her Husband shall resolve to be an Ass, she does not take care he may be her Ass: But she must go skillfully about it, and above all things
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take Heed of distinguishing in Publick what kind of Husband he is: Her inward Thoughts must not hinder the outward Payment of the Consideration that is due to him: Her slighting him in Company, besides that it would, to a discerning By-Stander, give too great Encouragement for the making nearer Applications to herself, is in itself such an indecent Way of assuming, that it may provoke the tame Creature to break loose, and shew his Dominion for his Credit, which he was content to forget for Ease. In short, the surest and most approved Method will be, to do like a wise Minister to an easy Prince, first give him the Orders which are afterwards to be received from him.

With all this, that which she is to pray for, is a wise Husband; one that by knowing how to be a Master, for that very Reason will not let her feel the Weight of it; one whose Authority is so softened by his Kindness, that it gives her Ease without abridging her Liberty; one that will return so much Tenderness for her just Esteem of him, that she will never want Power, tho' she will seldom care to use it. Such a Husband is as much above all the other Kinds of them, as a rational Subjection to a Prince, great in himself, is to be preferred before the Disquiet and Uneasiness of unlimited Liberty.

A little must be added to this Head, concerning a Wife's Behaviour to her Husband's Friends, which requires the most refined Part of her Understanding to acquit herself well of it. She is to study how to live with them, with more Care than how to apply to any other Part of Life; especially at first, that she may not stumble at the first setting out. The Family into which she is grafted will generally be apt to expect, that like a Stranger in a Foreign

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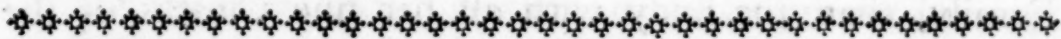
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Country, she should conform to their Methods, and not bring in a new Model by her own Authority. The Friends, in such a Case, are tempted to rise up in Arms as against an unlawful Invasion; so that she is with the utmost Caution to avoid the least Appearances of any thing of this kind. And that she may, with less Difficulty, afterwards give her Directions, she must be sure, at first, to receive them from her Husband's Friends. Let her gain them to her by early applying to them, and they will be so satisfy'd, that as nothing is more thankful than Pride, when it is complied with, they will strive which of them shall most recommend her: And when they have helped her to take root in her Husband's good Opinion, she will have less Dependance upon theirs, tho' she ought not to neglect any reasonable Means of preserving it. She is to consider, that a Man governed by his Friends, is very easily inflamed by them; and that one who is not so, will, yet, for his own Sake, expect to have them considered. It is easily improved to a Point of Honour in a Husband, not to have his Relations neglected; and nothing is more dangerous, than to raise an Objection, which is grounded upon Pride: It is the most stubborn and lasting Passion we are subject to, and where it is the first Cause of the War, it is very hard to make a secure Peace. A Wife's Caution in this is of the last Importance to her.

And that she may the better succeed in it, she should carry a strict Eye upon the Impertinence of her Servants; and take heed that their ill Humour may not engage her to take Exceptions, and their too much assuming in small Matters, raise Consequences which may bring her under great Disadvantages. She should remember that in the
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Case of a Royal Bride, those about her are generally so far suspected to bring in a Foreign Interest, that in most Countries they are insensibly reduced to a very small Number, and those of so low a Figure, that it does not admit the being jealous of them. In little and in the Proportion, this may be the Case of every new-married Woman, and, therefore, it may be more adviseable for her, to gain the Servants she finds in a Family, than to tie herself too fast to those she carries into it.

A Woman is not to over-look these small Reflexions, because they may appear low and inconsiderable; for it may be said, that as the greatest Streams are made up of the small Drops at the Head of the Springs from whence they are derived; so the greater Circumstances of her Life will be in some degree directed by these seeming Trifles; which having the Advantage of being the first Acts of it, have a greater Effect than singly in their own Nature they could pretend to.



CHAP. XIII.

Of the HOUSE, FAMILY and CHILDREN.

A Woman is to lay this before her, that there are Degrees of Care to recommend her to the World in the several Parts of her Life. In many things, tho' the doing them well may raise her Credit and Esteem, yet, the Omission of them would draw no immediate Reproach upon
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on her: In others, where her Duty is more particularly applied, the Neglect of them is amongst those Faults which are not forgiven, and will bring her under a Censure, which will be much a heavier thing than the Trouble she would avoid. Of this Kind, is the Government of her House, Family, and Children; which since it is the Province allotted to the Female Sex, and that the discharging it well, will, for that Reason, be expected from the Woman; if she either desert it out of Laziness, or manage it ill for want of Skill, instead of a Help she will be an Incumbrance to the Family where she is placed.

No Respect is lasting but that which is produced by our being in some Degree useful to those that pay it. Where that fails, the Homage and the Reverence go along with it, and fly to others where something may be expected in exchange for them: And upon this Principle the Respects even of the Children and the Servants will not stay with one that does not think them worth their Care; and the old House-Keeper shall make a better Figure in the Family, than the Lady with all her fine Cloaths, if she wilfully relinquishes her Title to the Government. Therefore, let her take Heed of carrying her good Breeding to such a Height, as to be good for nothing, and to be proud of it. Some think it has a greater Air to be above troubling their Thoughts with such ordinary things as their House and Family; others dare not admit Cares for fear they should hasten Wrinkles; mistaken Pride makes some think they must keep themselves up, and not descend to these Duties which do not seem enough refined for great Ladies to be employ'd in; forgetting all this while, that it is more than
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the greatest Princes can do, at once to preserve Respect, and to neglect their Business. No Age ever erected Altars to insignificant Gods: They had all some Quality applied to them to draw worship from Mankind; this makes it the more unreasonable for a Lady to expect to be considered, and at the same Time resolve not to deserve it. Good Looks alone will not do, they are not such a lasting Tenure as to be relied upon; and if they should stay longer than they usually do, it will by no Means be safe to depend upon them: For when Time has abated the Violence of the first liking, and that the Napp is a little worn off, tho' still a good Degree of Kindness may remain, Men recover their Sight which before might be dazzled, and allow themselves to object as well as to admire.

In such a Case, when a Husband sees an empty airy thing sail up and down the House to no kind of Purpose, and look as if she came thither only to make a Visit: When he finds that after her Emptiness has been extreme busy about some very senseless Thing, she eats her Breakfast half an Hour before Dinner, to be at greater Liberty to afflict the Company with her Discourse; then calls for her Coach, that she may trouble her Acquaintance, who are already cloy'd with her; and having some proper Dialogues ready to display her foolish Eloquence at the Top of the Stairs, she sets out like a Ship out of the Harbour, laden with Trifles, and comes back with them: At her Return she repeats to her faithful Waiting-Woman, the Triumphs of that Day's Impertinence; then wrapped up in Flattery and clean Linnen, goes to Bed so satisfy'd, that it throws her into pleasant Dreams of her own Felicity. Such a one is seldom serious but with her Taylor; her Children

Children and Family may now and then have a Random Thought, but she never takes Aim but at something very impertinent. When a Husband, whose Province is without Doors, and to whom the Oeconomy of the House would be in some Degree indecent, finds no Order nor Quiet in his Family, meets with Complaints of all kinds springing from this Root, the mistaken Lady, who thinks to make Amends for all this by having a well-chosen Petticoat, will at last be convinced of her Error, and, with Grief, be forced to undergo the Penalties that belong to those who are willfully insignificant. When this scurvy Hour comes upon her, she first grows angry; then when the Time of it is past, would, perhaps, grow wiser, not remembring that we can no more have Wisdom than Grace, whenever we think fit to call for it. There are Times and Periods fixed for both; and when they are too long neglected, the Punishment is, that they are irrecoverable, and nothing remaining but an useless Grief for the Folly of having thrown them out of our Power. A Woman ought to think what a mean Figure she makes, when she is so degraded by her own Fault; whereas there is nothing in those Duties which are expected from her, that can be a lessening to her, except her want of Conduct makes it so. She may love her Children without living in the Nursery, and may have a competent and discreet Care of them, without letting it break out upon the Company, or exposing herself by turning her Discourse that way, which is a kind of laying Children to the Parish, and it can hardly be done any where, that those who hear it will be so forgiving, as not to think they are overcharged with them. A Woman's Tenderness to her Children, is one of
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the least deceitful Evidences of her Virtue ; but yet the Way of expressing it, must be subject to the Rules of good Breeding : And though a Woman of Quality ought not to be less kind to them, than Mothers of the meanest Rank are to theirs, yet she may distinguish herself in the Manner, and avoid the coarse Methods which in Women of a lower Size might be more excusable. She must begin early to make them love her, that they may obey her. This Mixture is no where more necessary than in Children, and a Mother is not to expect Returns of Kindness from them, without Grains of Allowance ; and yet, it is not so much a Defect in their Good Nature, as a shortness of Thought in them. Their first Insufficiency makes them lean so entirely upon their Parents for what is necessary, that the Habit of it makes them continue the same Expectations for what is unreasonable ; and as often as they are deny'd, so often they think they are injured : And whilst their Reason's yet in the Cradle, their Anger looks no farther than the Thing they long for and cannot have ; and to be displeased for their own Good, is a Maxim they are very slow to understand : So that it may be concluded, the first Thoughts of Children will have no small Mixture of Mutiny ; which being so natural, a Parent should not be angry unless she would increase it. She should deny them as seldom as she can, and when there is no avoiding it, she must do it gently, she must flatter away their ill-Humour, and take the next Opportunity of pleasing them in some other thing, before they either ask or look for it : This will strengthen her Authority, by making it soft to them, and confirm their Obedience, by making it their Interest. A Woman ought to have as strict a Guard upon herself amongst

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mongst her Children as if she was amongst her Enemies. They are apt to make wrong Inferences, to take Encouragement from half Words, and misapply what she may say or do, so as either to lessen their Duty, or to extend their Liberty farther than is convenient. She should keep them more in Awe of her Kindness than of her Power: And above all, take Heed of supporting a favourite Child in its Impertinence, which will give Right to the rest of claiming the same Privilege. If she has a divided Number, let her leave the Boys to the Father's more peculiar Care, that she may, with greater Justice, pretend to a more immediate Jurisdiction over those of her own Sex. She is to live so with them that they may never choose to avoid her, except when they have offended, and then let them tremble, that they may distinguish: But their Penance must not continue so long as to grow too sour upon their Stomachs, that it may not harden instead of correcting them: The kind and severe Part must have their several Turns seasonably applied; but your Indulgence is to have the broader Mixture, that Love, rather than Fear, may be the Root of their Obedience.

Servants are in the next Place to be considered; and a Woman must remember not to fall into the Mistake of thinking, that because they receive Wages, and are so much inferior to her, therefore, they are below her Care to know how to manage them. It would be as good Reason for a Master Workman to despise the Wheels of his Engines, because they are made of Wood. These are the Wheels of a Family; and let her Directions be never so faultless, yet if these Engines stop or move wrong, the whole Order of her House is either at a Stand, or discomposed:

posed: Besides, the Inequality which is between her and them, must not make her forget, that Nature makes no such Distinction, but that Servants may be looked upon as humble Friends, and that Returns of Kindness and good Usage, are as much due to such of them as deserve it, as their Service is due to us when we require it. A foolish Haughtiness in the Style of speaking, or in the Manner of commanding them, is in itself very indecent; besides that it begetteth an Aversion in them, of which the least ill Effect to be expected is, that they will be slow and careless in all that is enjoined them: And she will find it true by her Experience, that she will be so much the more obey'd as she is less imperious. She should not be too hasty in giving her Orders, nor too angry when they are not altogether observed, much less is she to be loud, and too much disturbed: An Evenness in distinguishing when they do well or ill, is that which will make her Family move by a Rule, and without Noise, and will the better set out her Skill in conducting it with Ease and Silence, that it may be like a well-disciplined Army, which knows how to anticipate the Orders that are fit to be given them. A Woman is never to neglect the Duty of the present Hour, to do another thing, which though it may be better in itself, is not to be unseasonably preferred. She must allot well-chosen Hours for the Inspection of her Family, which may be so distinguished from the rest of her Time, that the necessary Cares may come in their proper Place, without any Influence upon her good Humour, or Interruption to other things. By these Methods she will put herself in Possession of being valued by her Servants, and then their Obedience will naturally follow.

We must not forget one of the greatest Articles belonging to a Family, which is, the Expence. It must not be such, as by failing either in the Time or Measure of it, may rather draw Censure than gain Applause. If it was well examined, there is more Money given to be laugh'd at, than for any one thing in the World, tho' the Purchasers do not think so. A well stated Rule is like the Line, when it is once passed, we are under another Pole; so the first straying from a Rule, is a Step towards making that which was before a Virtue, to change its Nature, and to grow either into a Vice, or at least an Impertinence. The Art of laying out Money wisely, is not attained to without a great deal of Thought; and it is yet more difficult in the Case of a Wife, who is accountable to her Husband for her Mistakes in it. It is not only his Money, his Credit too is at Stake, if what lies under the Wife's Care is managed, either with indecent Thrift, or too loose Profusion. The Woman is, therefore, to keep the Mean between these two Extremes; and it being hardly possible to hold the Balance exactly even, let it rather incline toward the liberal Side, as more suitable to her Quality, and less liable to Reproach. Of the two a little Money mispent is sooner recovered, than the Credit which is lost by having it unhandsomely saved; and a wise Husband will less forgive a shameful Piece of Parsimony, than a little Extravagance, if it be not too often repeated. His Mind in this must be her chief Direction; and his Temper, when once known, will in a great Measure justify her Part in the Management, if he is pleased with it.

A Wife in her Cloaths should avoid being too gaudy, and not value herself upon an embroidered Gown; she ought

ought to remember, that a reasonable Word, or an obliging Look will gain her more Respect than all her fine Trappings. This is not said to restrain Women from a decent Compliance with the World, provided they take the wiser and not the foolisher Part of their Sex for their Pattern. Some Distinctions are to be allowed, whilst they are well suited to their Quality and Fortune; and in the Distribution of the Expence, it seems that a full Attendance, and well-chosen Ornaments for her House, will make a Lady a better Figure, than too much glittering in what she wears, which may with more Ease be imitated by those that are below her. Yet this must not tempt her to starve every thing but her own Apartment, or in order to more Abundance there, give just Cause to the least Servant she has, to complain of the Want of what is necessary. Above all, let her fix it in her Mind an unchangeable Maxim, That nothing is truly fine, but what is fit, and that just so much as is proper for her Circumstances of their several Kinds, is much finer than all she can add to it. When she once breaks through these Bounds, she launches into a wide Sea of Extravagance; every thing will become necessary, because she has a mind to it, not because it is fit for her but because some-body else has it. This Lady's *Logic* sets Reason upon its Head, by carrying the Rule from Things to Persons, and appealing from what is right to every Fool that is in the wrong. The Word *necessary* is miserably applied, it disorders Families and overturns Government, by being so abused. Let her remember, that Children and Fools want every thing, because they want Wit to distinguish; and, therefore, there is no stronger Evidence of a crazy Understanding, than the making too large a Catalogue

logue of Things necessary, when in Truth there are so very few Things that have a Right to be placed in it. Try every thing first in your Judgment before you allow it a Place in your Desire ; or a Husband may think it as necessary for him to deny, as it is for his Wife to have whatever is unreasonable ; and if she shall too often give him that Advantage, the Habit of refusing may, perhaps, reach to Things that are not unfit for her.

There are unthinking Ladies, who do not enough consider, how little their own Figure agrees with the fine Things they are so proud of. Others when they have them, will hardly allow them to be visible ; they cannot be seen without Light, and that is many times so saucy and so prying, that like a too forward Gallant, it is to be forbid the Chamber. Some, when one is ushered into their dark *Ruelle*, it is with such Solemnity, that a Man would swear there was something in it, till the unskillful Lady breaks Silence, and begins a Chat, which discovers it is a Puppet-Play, with magnificent Scenes. Many esteem Things rather as they are hard to be gotten, than that they are worth getting : This looks as if they had an Interest to pursue that Maxim, because a great Part of their own Value depends upon it. Truth in these Cases would be often unmannerly, and might derogate from the Prerogative great Ladies would assume to themselves, of being distinct Creatures from those of their Sex, which are inferior, and of less difficult Access.

In other Things too, the Condition of a Woman must give Rule to her, and, therefore, it is not a Wife's Part to aim at more than a bounded Liberality ; the farther Extent of that Quality, otherwise to be commended, belongs
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to the Husband, who has better Means for it. Generosity wrong placed becomes a Vice: It is no more a Virtue when it grows into an Inconvenience: Virtues must be enlarged or restrained according to differing Circumstances. A Princely Mind will undo a private Family: Therefore, Things must be suited, or else they will not deserve to be commended, let them in themselves be never so valuable: And the Expectations of the World are best answered, when we acquit ourselves in that Manner which seems to be prescrib'd to our several Conditions, without usurping upon those Duties, which do not so particularly belong to us.

We will close the Consideration of this Article of Expence, with this short Word, Do not fetter yourself with such a Restraint in it as may make you remarkable, but remember, that Virtue is the greatest Ornament, and good Sense the best Equipage.

Never recede from the Principles of Virtue, nor regard them only as established by Custom; there are two Tribunals before which you must expect to appear, your Conscience and the World: You may escape the World, but never your own Conscience. You owe to yourself the Testimony of your Merit; however, you should not abandon publick Approbation, because from a Contempt of Reputation, rises a Contempt of Virtue.

A Woman, if she thought right, would know, that it is not necessary to be deterr'd by Laws, to oblige her to contain herself within the Bounds of her Duty: The Examples of those who deviate from it, and the Misfortunes which immediately succeed, are forcible enough to put a Stop to the most violent Inclination: And, perhaps, there is no Woman of Gallantry whatever, but were she sincere, would

would confess, that the greatest of her Misfortunes was to have forgotten her Duty.

From a Sense of Shame, if well managed, many Advantages may be reaped. We speak not of that Shame that troubles our Repose, without contributing to the Improvement of our Manners, but of that which prevents our doing ill, for fear of Dishonour. This Shame is sometimes the most faithful Guardian of Female Virtue: Few alas! are virtuous now-a-Days, for Virtue's Sake!

Great Virtues atone for a great many Defects: Supreme Valour in Men, and extreme Modesty in Women. Every thing was pardoned in *Agrippina*, Wife of *Germanicus*, in favour of her Chastity: This Princess was ambitious and proud; but, says *Tacitus*, *All her Passions were consecrated by her Chastity.*

If a Woman is sensible and delicate on the Score of Reputation; if she fears to be attacked on the essential Virtues, there is a sure Means to calm her Fears, and content her Delicacy: It is to be virtuous. Let her think of purifying her Sentiments, while they are reasonable and full of Honour, she may resolve to be contented in herself; it is a certain Revenue of Pleasures; if she be truly virtuous, she will not fail of being applauded.

CHAP. XIV.

Of WIDOWS.

THE next State that can succeed to that of Marriage, is Widowhood, which, tho' it supersedes those Duties which we terminated merely in the Person of the Husband, yet, it endears those which may be paid to his Ashes. *Love is strong, as Death.* Cant. viii. 6. and therefore, when it is pure and genuine, cannot be extinguished by it, but burns like the Funeral-Lamps of old, even in Vaults and Charnel-Houses. The conjugal Love transplanted into the Grave, as into a finer Mould, improves into Piety, and lays a kind of sacred Obligation upon the Widow, to perform all Offices of Respect and Kindness which his Remains are capable of.

Now those Remains are of three Sorts, his Body, his Memory, and his Children. The most proper Expression of her Love to the First, is in giving it an honourable Interment; we mean not such as may vie with the *Poland* Extravagance, of which it is observed, that two or three near succeeding Funerals ruin the Family, but prudently proportioned to his Quality and Fortune, so that her Zeal to his Corpse may not injure a nobler Relict of him, his Children: And this Decency is a much better Instance of her Kindness, than all those tragical Furies wherewith some Women seem transported towards their dead Husbands, those frantic Embraces and Caresses of a Carcass, which betray a little too much the Sensuality of their Love:

And it is something observable, that those vehement Passions quickly exhaust themselves, and by a kind of sympathetic Efficacy, as the Body (on which their Affection was fix'd) moulders, so doth that also; nay, often it attends not those leisurely Degrees of Dissolution, but by a more precipitate Motion, seems rather to vanish than consume.

The more valuable Kindness therefore, is, that to his Memory, endeavouring to embalm that, keep it from perishing; and by this innocent Magic (as the *Egyptians* were wont by a more guilty) she may converse with the Dead, represent him so to her own Thoughts, that his Life may still be repeated to her: And as in a broken Mirrour, the Refraction multiplies the Images, so by his Dissolution every Hour presents distinct Ideas of him; so that she sees him the oftner for his being hid from her Eyes: But as they use not to embalm without Odors, so she is not only to preserve, but perfume his Memory, render it as fragrant as she can, not only to herself, but others; by reviving the Remembrance of whatever was Praise-worthy in him, vindicating him from all Calumnies and false Accusations, and stifling, or allaying, even the true ones as much as she can: And indeed, a Widow can no Way better provide for her own Honour, than by this Tenderness of her Husband's.

Yet there is another Expression of it, inferior to none of the former, and that is, the setting such a Value upon her Relation to him, as to do nothing unworthy of it. 'Twas the dying Charge of *Augustus* to his Wife *Livia*, *Behave thyself well, and remember our Marriage*: And she who has been Wife to a Person of Honour, must so remember it, as not to do any thing below herself, or which he
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(could he have foreseen it) should justly have been ashamed of.

The last Tribute she can pay him, is in his Children. These he leaves as his Proxies to receive the Kindness of which himself is incapable; so that the Children of a Widow may claim a double Portion of the Mother's Love; one upon their native Right as her's; the other, as a Bequest in Right of their dead Father: And, indeed, since she is to supply the Place of both Parents, it is but necessary she should put on the Affections of both, and to the Tenderness of a Mother, add the Care and Conduct of a Father. *First*, In a sedulous Care of their Education; and next, in a prudent Managery of their Fortunes; an Order that is sometimes unhappily inverted, and Mothers are so concern'd to have the Estate prosper in their Tuition, that the Children cannot; whilst (by an unseasonable Frugality) to save a little Expence, they deny them the Advantages of an ingenious and genteel Breeding: Swell their Estates, perhaps, to a vast Bulk, but so contract and narrow their Minds, that they know not how to dispose them to any real Benefit of themselves or others: And this is one of the most pernicious Parsimonies imaginable. A Mother, by this, seems to adopt the Fortune, and abdicate the Child, who is only made the Beast to bear those Loads of Wealth she will lay on, and which she evidently owns as the greatest Treasure, since in Tenderness to that she neglects him.

Yet sometimes the same Effect springs from another Cause, and Children are ill bred, not because the Mother grudges the Charge, but out of a Feminine Fondness, which permits her not to part with them to the proper

Places for their Education: Like *Jacob* to *Benjamin*, her Soul is so bound up in them, that she cannot lend them a while, even, to their own most necessary Concerns: And this, tho' not so ignoble a Motive as the other, is of no less Mischief, at least, to her Sons, who being by it confined to Home, are consequently condemned to be poisoned, if with nothing else, yet, with the Flatteries of Servants and Tenants, who think those the best Expedient to secure their own Station: And with these the young Master or Landlord is so blown up, that as if his Manors were the Confines of the World, he can look at nothing beyond them, so that when at last he breaks loose from his Mother's Arms, and comes Abroad, he expects scarce to find his Equals, much less his Betters; thinks he is still to receive the same fawning Adorations which he was used to at Home: And being possess'd with this insolent Expectation, he will scarce be undeceived, but at the Price of many Affronts: Nay, perhaps, he may buy his Experience with the Loss of his Life; by his ill Manners draw on a Quarrel, wherein he finally perishes. That this is no impossible Supposition, some unhappy Mothers have found to their unspeakable Affliction.

It is not to be denied, but there are also Dangers consequent to the breeding Children Abroad, Vice having insinuated itself, even, into the Places of Erudition, and having not only as many but the very same Academies with Virtue and Learning; so that the extreme Depravation of the Times new states the Question; and we are not to consider which is best, but which is the least ill-disposure of Children: And in that Competition, sure the home Education will be cast, for there they may suck in all the Venom
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and nothing of the Anditote ; they will not only be taught base things, but, as is before observed, by the basest Tutors, such as will add all the most sordid Circumstances to the improving of a Crime. Whereas, Abroad they are, first, not like to meet with any whose Interest it is so much to make them vicious : And, Secondly, they may (as ill as the World is) meet with many who may give them both Precepts and Examples of a better Kind ; besides, the Discipline used in those Communities makes them know themselves ; and the various Sorts of Learning they may acquire, will not only prove useful Divertisement (the want of which is the great Spring of Mischief) but will, if rightly applied, furnish them with ingenious and virtuous Principles, such as may set them above all vile and ignoble Practices. So that there seems a Conspiracy of Motives to wrest the Child from the reluctant Mother, and to persuade her for a while to deny herself that Desire of her Eyes, that so he may at last answer the more rational Desire of her Heart.

As to the other Part of her Obligation, the managing of their Fortune, there is the same Rule for her as for all other Persons that have a Trust, *viz.* to do as for themselves ; that is, with the same Care and Diligence, if not a greater, as in her own peculiar Concern. We do not say, that she shall confound the Property, and make it, indeed, her own, by applying it to her peculiar Use : A Thing which it is to be feared, is often done, especially by the gayer Sort of Widows, who, to keep up their own Equipage, do sometimes incroach upon their Son's Peculiar : And we wish even that (tho' bad enough) were the only Case wherein it were done ; but 'tis sometimes to make her a better Prize to a second Husband. She goes into another Family,

Family, and as if she were a Colony sent out by her Son, he must pay for the planting her there. Indeed, the oft repeating this Injury, has advanc'd it now into a Custom, and the Management of the Minor's Estate is reckon'd on as Part of the Widow's Fortune : But it is not easy to see what there is in the Title of a Mother, that can legitimate her defrauding her Child ; it rather envenoms the Crime, and adds Unnaturalness to Deceit. Besides, 'tis a preposterous Sort of Guilt. Orphans and Widows are in Scripture link'd together as Objects of God's and good Men's Piety and of ill Men's Oppression, and how ill, alas, does civil War look among Fellow Sufferers ? The Widow to injure the Orphan, is like the uncooth Oppression *Solomon* speaks of, *Prov. xxviii. 3. A poor Man that oppresseth the Poor is like a sweeping Rain which leaveth no Food.* Such kind of Rapines are as excessive in their Degree, as prodigious in their Kind : And we believe there are many Instances of Sons, who have suffered more by the Guardianship of their Mothers than they could probably have done by the Outrage of Strangers.

How well such Mothers answer their Obligations to other dead Husbands, must be left to their own Consciences to discuss, we shall only offer them these Steps of Gradation by which to proceed. *First*, That Injustice of any Sort is a great Sin. *Secondly*, That when 'tis in a Matter of Trust 'tis complicated with Treachery also. *Thirdly*, That of all Trusts, those to the Dead have always been esteem'd the most sacred. If they can find any Allay to these by the two remaining Circumstances, that 'tis the Trust of a Husband, and the Interest of a Child, we shall confess them very subtil Casuists.

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We have hitherto spoke of what the Widow owes to her dead Husband; but there is also somewhat of peculiar Obligation in relation to herself. God, who has placed us in this World to pursue the Interests of a better, directs all the signal Acts of his Providence to that End, and intends we should so interpret them: So that every great Change that occurs, is design'd either to recall us from a wrong Way, or to quicken our Pace in the Right; and a Widow may more than conjecture, that when God takes away the Mate of her Bosom, reduces her to a Solitude, he does by it found a Retreat from the lighter Jollities and Gayeties of the World, and as in Compliance with civil Custom she immures herself, sit in Darknes for a while; so she should put on a more retired Temper of Mind, a more strict and severe Behaviour; and that not to be cast off with her Veil, but to be the constant Dress of her Widowhood. Indeed, that State as it requires a great Sobriety and Piety, so it affords many Advantages towards it. The Apostle tells us, *That she who is married careth for the Things of the World, how she may please her Husband.* 1 Cor. vii. 34. There are many things which are but the due Compliances of a Wife, which, yet, are great Avocations, and Interrupters of a strict Devotion; when she is manumitted from that Subjection, when she has less of *Martha's Care of serving*, she is then at Liberty to choose *Mary's Part*, Luke x. 42. She has her Time and her Fortune at her own Command, and consequently may much more abound in the Works both of Piety and Charity. We find God himself retrench'd the Wife's Power of binding her own Soul, *Num. xxx.* Her Vows were totally insignificant without her Husband's Confirmation; but the Widow might de-
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vote herself to what Degree she pleas'd: Her Piety has no Restraint from any other inconsistent Obligation, but may swell as high as it can. Those Hours which were before her Husband's Right, seem now to devolve on God, the grand Proprietor of our Time; that Discourse and free Converse wherewith she entertain'd him, she may now convert into Colloquies and spiritual Intercourse with her Maker; and that Love which was only human before, by the Change of its Object acquires a Sublimity, is exalted into Divine; from loyal Duty and conjugal Affection becomes the eternal Work and Happiness of Angels, the Ardour of a Cherubim. Thus may she in a higher Sense verify *Sampson's* Riddle, *Judges* xiv. 14. *fetch Honey out of a Carcass*, make her Husband's Ashes (like those of the Heifer under the Law, *Heb.* ix. 13.) *her Purification*; his Corruption may help to put on Incorruption, and her Loss of a temporary Comfort may instate her in an Eternal.

And as herself, so her Fortune may also be consecrated; and, indeed, if she be, that will also: If she have made an Escape out of *Egypt* there shall not a Hoof be left behind her, *Exod.* x. 26. no Part of her Possessions will be assign'd to Vanity and Excess. She who hath really devoted herself to Piety, *fasted and prayed* with *Anna*, *Luke* ii. 37. will also be *full of good Works and Alms-deeds* with *Tabitha*, *Acts* ix. 36. Thus she may be a Mother when she ceases to bear; and tho' she no more increase one Family, she may support many: And certainly, the Fertility of the Womb is not so valuable as this of the Bowels: Fruitfulness can be but a Happiness, Compassion is a Virtue: Nay, indeed, it is a greater and more certain Happiness. A Child is not brought forth but with Pangs and Anguish

Anguish, but a Work of Mercy is produced not only with Ease but Delight. Besides, she that bears a Child, knows not whether it may prove a Blessing or a Curse, but Charity gives certain Title to a Blessing, and engages the most solvent Paymaster, even God himself, who owns all such Disbursements as a Loan to him. *He that bath Pity upon the Poor, lendeth unto the Lord: And that which he bath given will he pay him again.* Prov. xix. 17.

There was, in the Primitive Times, an Ecclesiastical Order of Widows, which St. *Paul* mentions, 1 *Tim.* v. whose whole Ministry was devoted to Charity. They were indeed, of the poorer Sort, fit rather to receive than give Alms, yet, the less they could do with their Purse, the more was required of their Persons, the humbler Offices of washing the Saints Feet, the careful Task of bringing up Children, and a diligent Attendance on every good Work: And sure there is parity of Reason, that those who upon the Score of their Wealth, exempt themselves from those laborious Services, should commute for it by more liberal Alms. In the Warmth and Zeal of Christianity, Women of the highest Quality performed both Sorts of Charity, forgot their Greatness in their Condescensions, yet assum'd it again in their Bounty; founded Hospitals, and yet with a *Labour of Love*, as the Apostle styles it, *Heb.* vi. 10. disdain'd not sometimes to serve in them: But these are Examples not like to be transcrib'd in our Days, Greatness is now grown to such an Unweildiness that it cannot stoop, tho' to the most Christian Offices, and yet, can as little soar up in any Munificent Charities; it stands like *Nebuchadnezzar's* Golden Image, a vast Bulk only to be ador'd.

Now certainly, if any Women be qualified to avert this Reproach, it must be the Dowagers of great Families and Fortunes: They have none to controul their Visits to the Sick and Afflicted, or to resent a Disparagement from their Humility, neither have they an Account to give of their Possessions to any but God and themselves; to him sure they can bring none so like to procure them the Eulogy of *well done thou good and faithful Servant*, Math. xxv. 21. as a Catalogue of their Alms. Nor, indeed, can they any other way dispose their Fortune so much to their own Contentment; they may possibly cloy and satiate their Senses, make Provision for the Flesh; but that no way satisfies their Reason, much less their Conscience. The Soul, which is the superior Part, is quite left out in that Distribution; nothing is communicated to it but the Guilt of those dear bought Excesses. The only way it has to be a Sharer in their Wealth, is by a charitable dispensing. The Poor are its Proxies as well as God's, and tho' in all other Respects we may say to the Soul, as the Psalmist does to God, *My Goods extend not to thee*: Yet, by this way, it becomes not only a Partaker, but the chief Proprietor, and all is laid out for its Use. The harbouring an Out-cast, builds it *an everlasting Habitation*. The Cloathing the Naked, arrays in *pure white Linen*; and the Feeding the Hungry, makes it a Guest at the *Supper of the Lamb*. Nay, it gains not only an indefeasible Title to these happy Reversions, but it has a great deal in present Possession, a huge rational Complacence in the right applying of Wealth, and doing that with it for which it was designed. Yet more, it gives a sensitive Delight, nothing being more agreeable to human Nature, than doing Good to its own Kind.

Kind. A seasonable Alms leaves a greater Exultation and Transport in the Giver, than it can ordinarily raise in the Receiver ; so exemplifying the Maxim of our Blessed Lord, that it is *a more blessed thing, than to receive*, Acts xx. 35. This, indeed, is a way to elude the severe Denunciation of the Apostle. 1 Tim. v. 6. *A Widow that liveth in this Pleasure, is not dead whilst she liveth* ; but on the contrary, shall live when she dies ; when she resigns her Breath, shall improve her Being ; the Prayers of the Poor, like a Benign Gale, shall assist her Flight to the Region of Bliss ; and she who has here cherish'd the afflicted Members, shall there be indissolubly united to their glorious Head.

And now, methinks, Widowhood, under this Aspect, is quite transform'd, is not so forlorn, so desolate an Estate as 'tis usually esteem'd : And would all Widows use but this Expedient, thus devote themselves to Piety and Charity, it would, like the healing Tree, *Exod. xv. 25.* sweeten these Waters of *Marah*, render the Condition, not only supportable, but pleasant ; and they would not need to make such affrighted, such disadvantageous Escapes as many do, from it. 'Tis true, the Apostles Affirmation is unquestionable, that *the Wife, when her Husband is dead, is at Liberty to be married to whom she will*, 1 Cor. vii. 39. But the Advice he subjoins is authentic too, *she is happier if she so abide*. She that may solace herself in the Society, in the Love of her God, makes an ignoble descent to human Embraces ; she that may purchase Heaven with her Wealth, buys a very dear Bargain of the best Husband on Earth ; nay, indeed, upon a meer secular Account, it seems not very prudent to relinquish both Liberty and Property, to espouse, at the best, a Subjection, but, perhaps,

a Slavery : It a little resembles the mad Frolicks of freed Gally-Slaves, who play away their Liberty as soon as they regain it.

Marriage is so great an Adventure, once seems enough for the whole Life ; for whether they have been prosperous or adverse in the first, it does almost discourage a second Attempt. She that has had a good Husband, may be supposed to have his Idea so fix'd in her Heart, that it will be hard to introduce any new Form : Nay, farther, she may very reasonably doubt, that in this common Dearth of Virtue, two good Husbands will scarce fall to one Woman's Share, and one will become more intolerable to her, by the Reflections she will be apt to make on the Better. On the other Side, if she have had a bad, the Smart, sure, cannot but remain after the Rod is taken off ; the Memory of what she has suffered should, one would think, be a competent Caution against new Adventures ; yet, Experience shews us, that Women, tho' the weaker Sex, have commonly Fortitude enough to encounter and baffle all these Considerations. It is not, therefore, to be expected that many will, by any thing that hath or can be said, be diverted from remarrying : And, indeed, she that does not preserve her Widowhood upon the Accounts afore-mentioned, may, perhaps, better relinquish it. *St. Paul*, we see, advises, that those Widows who found no better Employment *than going from House to House*, that grew, by their Vacancy, to be *Tatlers and Busy-bodies*, *1 Tim. v. 13.* should marry again, it being the best way to fix these wandering Planets, to find them Business of their own at Home, that so they may not ramble Abroad to intermeddle with that of others : And the Truth is, they that cannot brook the Retiredness and Gravity,

Gravity, which becomes a Widow, had better put themselves in a State that less requires it; and if they resolve not to conform their Minds to their Condition, to bring their Condition to their Minds: But in the doing that, there will be some Cautions very necessary to be observed. We shall reduce them to two, the one relating to the Time, the other to the Equality of the Match.

First in respect of Time, common Decency requires that there be a considerable Interval between the parting with one Husband and the choosing another. This has been so much observed by Nations, that were at all civiliz'd, that we find *Numa* made it a Law, that no Widow should marry under 10 Months, and if any did, she was to sacrifice as for the Expiation of a Crime: And this continued in force many Ages after, insomuch, that when upon Reasons of State *Augustus* found it useful to marry his Sister *Octavia* to *Antonius*, nothing less than a Decree of the Senate could licence the anticipating the Time; so jealous Observers were they of this Point of Civility, that they thought the whole State was concerned in the Violation. It is true we have no Law in the Case, but we have somewhat of Custom, tho' it is uncertain how long it may last, since the frequent Breaches of it threaten quite to cancel it: Yet, a Woman that is tender of her Honour will scarce give her Example towards the rescinding it. The Wounds of Grief are seldom healed by any Hand but that of Time, and, therefore, too sudden a Cure shews the Hurt pierced not deep; and she that can make her Mourning Veil an Optic to draw a new Lover nearer to her Sight, gives Cause to suspect the Sables were all without.

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The next Thing considerable, is, the Equality of the Match. Marriage is so close a Link, that to have it easy it is good to have the Parties as even proportioned as may be: And, First, In respect of Quality and Fortune, it is to be wished there should be no eminent Disproportion. Those that meet most upon a Level, are least subject to those Upbraidings that often attend a great Descent of either Party. It is, therefore, no prudent Motive, by which some Widows are sway'd who marry only for a great Title, who often do not meet with so much of Obeisance from Strangers, as they do with Contempt from their Husband and his Relations. There have been Examples of Lords, who have used rich, but inferior Widows like Sponges, squeez'd them to fill themselves with their Wealth, and them only with the Air of a big Name. On the other Side, for a Woman to marry very meanly too much below herself, is rather worse; those kind of Matches are ordinarily made in a transport of Passion, and when that abates and leaves her to sober Reflections, she will probably be so angry with herself, that she will scarce be well pleased with her Husband. A State of Subjection is a little sweetned by the Worth and Dignity of the Ruler; for as it is more honourable, so 'tis also more easy, the serviler Spirits being, of all others, the most imperious in Command: And, sure, 'twill not a little grate a Woman of Honour, to think she has made such a one her Master, who, perhaps, would before have thought it a Preferment to have been her Servant: Nay, farther, such Marriages have commonly an ill Reflection on the Modesty of the Woman, it being usually presum'd that where the Distance was so great, as to discourage such an Attempt on his Part, there was some Invitation

vation on her's: So that upon all Accounts she is very forlorn who thus disposes of herself. Yet it is too well known such Matches have oft been made, and the same Levity and Inconsideration may betray others to it; and, therefore, it is their Concern well to ballast their Minds, and to provide that their Passion never get the Ascendant over their Reason.

Another very necessary Equality is, that of their Judgement as to Religion. We do not mean that they are to catechize each other, as to every minute speculative Point; but that they be of the same Profession, so as to join together in the Worship of God. It is sure very uncomfortable that those who have so closely combined all their other Interests, should be disunited in the greatest; that one Church cannot hold them, whom one House, one Bed does; and that Religion which is in itself the most uniting thing, should be the only Disagreement between them. It is very true, it is often made a Compact in such Matches, that neither shall impose their Opinion upon the other: Yet, it is to be doubted, that this is but seldom kept, unless it be by those whose Carelessness of all Religion abates their Zeal to any one: But where they have any Earnestness in their Way, especially where one Party thinks the other in a damnable Error, it will scarce be possible to refrain endeavouring to reduce them; and that Endeavour begets Disputes, those Disputes Heats, those Heats Disgusts, and those Disgusts, perhaps, end in Aversion; so that at last their Affections grow as unreconcilable as their Opinions, and their religious Jars draw on domestic. Besides, if none of these personal Debates happen, yet the Education of the Children will be Matter of Dispute; the one Parent

rent will still be countermining the other, each seeking to recover the other's Profelytes: Nay, it introduces Faction into the inferior Parts of the Family too: The Servants, according to their different Persuasions, bandy into Leagues and Parties; so that it endangers, if not utterly destroys all Concord in Families; and all this Train of Mischiefs should, methinks, be a competent Prejudice against such Matches.

There is yet a third Particular wherein any great Disproportion is much to be avoided, and that is in Years. The Humours of Youth and Age differ so widely, that there had need be a great deal of Skill to compose the Discord into a Harmony. When a young Woman marries an old Man, there are commonly Jealousies on the one Part, and Loathings on the other, and if there be not an eminent Degree of Discretion in one or both, there will be perpetual Disagreements. But this is a Case that does not often happen among those we now speak to; for tho' the Avarice of Parents sometimes forces Maids upon such Matches, yet, Widows, who are their own Choosers, seldom make such Elections. The Inequality among them commonly falls on the other Side, and old Women marry young Men. Indeed, any Marriage is in such, a Folly and Dotage. They who must suddenly make their Beds in the Dust, what should they think of a Nuptial Couch? And to such the Answer of the Philosopher is apposite, who being demanded what was the fittest Time for marrying; replied, *For the Young not yet, for the Old not at all.*

But this Dotage becomes perfect Frenzy and Madness when they choose young Husbands: This is an Accumulation of Absurdities and Contradictions. The Husband
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and the Wife are but one Person; and yet at once young and old, fresh and withered. It is reversing the Decrees of Nature: And, therefore, it was no ill Answer which *Dionysius* the Tyrant gave his Mother, who in her Age designed such a Match, *That tho' by his regal Power he could dispense with positive Laws, yet, he could not abrogate those of Nature, or make it fit for her, an old Woman, to marry a young Man.* It is, indeed, an Inversion of Seasons, a confounding the Kalendar, making a mongrel Month of *May* in *December*: And the Conjunction proves as fatal as it is prodigious; it being scarce ever seen that such a Match proves tolerably happy: And, indeed, it is not imaginable how it should; for, first, it is to be presumed, that she who marries so must marry meanly. No young Man who does not need her Fortune will take her Person. For tho' some have the Humour to give great Rates for inanimate Antiquities, yet, none will take the Living gratis. Next, she never misses to be hated by him she marries: He looks on her as his Rack and Torment, thinks himself under the lingering Torture devised by *Mexentius*, a living Body tied to a Dead. Nor must she think to cure this by any the little Adulteries of Art: She may buy Beauty, and, yet, can never make it her own; may paint, yet, never be fair. 'Tis like enameling a mud Wall, the Coarseness of the Ground will spoil the Varnish; and the greatest Exquisitefness of Dress, serves but to illustrate her native Blemishes. So that all she gains by this, is, to make him scorn as well as abhor her.

Indeed, there is nothing can be more ridiculous, than an old Woman gaily set out; and it was not unaptly said of *Diogenes* to such a one, *If this Decking be for the Living,*
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you are deceived; if for the Dead, make Haste to them: And, without Doubt, many young Husbands will be ready to say as much: Nay, because Death comes not quick enough to part them, there are few have Patience to attend its loitering Pace: The Man bids adieu to the Wife tho' not to her Fortune, takes that to maintain his Luxuries elsewhere, allows her some little Annuity, and makes her a Pensioner to her own Estate: So that he has his Design, but she none of her's: He married her Fortune, and he has it; she for his Person, and has it not: And which is worse, buys her Defeat with the Loss of all, he commonly leaving her as empty of Money as he found her of Wit.

And truly this is a Condition deplorable enough, and, yet, usually fails, even, of that Comfort which is the last Reserve of the Miserable, *viz.* Pity. It is the wise Man's Question, *Ecclus. xii. 13. Who will pity a Charmer that is bitten with a Serpent?* He might have presumed less on his Skill, and kept himself at a safer Distance: And, sure, the like may be said of her. Alas! what are her feeble Charms, that she should expect by them to fix the giddy Appetites of Youth? and since she could so presume without Sense, none will regret that she should be convinced by Smart: Besides, this is a Case wherein there have been a Multitude of unhappy Precedents which might have cautioned her. He that accidentally falls down an undiscovered Precipice is compassionated for his Disaster; but he that stands a great while on the Brink of it, looks down and sees the Bottom strewed with the mangled Carcasses of many that have thence fallen; if he shall deliberately cast himself into their Company, the Blame quite extinguishes the Pity; he may astonish, but not melt the Beholders: And, truly,

truly, she who casts herself away in such a Match, betrays not less, but more Wilfulness. How many Ruins of unhappy Women present themselves to her, like the Wrecks of old Vessels, all split upon this Rock? And if she will needs steer her Course purposely to do the same, none ought to grudge her the Shipwreck she so courts.

Nor has she only this negative Discomfort to be depriv'd of Pity, but she is loaded with Censures and Reproach. The World is apt enough to malicious Errors, to fix Blame where there is none, but 'tis seldom guilty of the Charitative, does not overlook the smallest Appearance of Evil, but generally puts the worst Construction on any Act that it will, with any Probability, bear; and according to that Measure Women in this Condition can expect no very mild Descants on them. Indeed, such Matches are so destitute of any rational Plea, that 'tis hard to derive them from any other Motive than the Sensitive. What the common Conjectures are in that Case, is as needless as it is unhandsome to declare: We will not say how true they are, but if they be, it adds another Reason to the former, why such Marriages are so prosperous. All Distortions in Nature are usually ominous; and, sure, such preternatural Heats in Age, may very well be reckon'd as dismal Presages, and very certain ones too, since they create the Ruin they foretel. And truly, 'tis not only just, but convenient, that such Motives should be attended with such Consequences; that the Bitterness of the one may occasion some Reflection on the Sordidness of the other. It is but kindly, that such an Alhallontide Spring should meet with Frosts, and the Unpleasantness of the Event chastise the Uglinefs of the Design; and, therefore, we think those

who are conscious of the one, should be very thankful for the other, think it God's Discipline to bring them again to their Wits, and not repine at that Smart which themselves have made necessary.

And now we wish all the ancients Widows, would seriously weigh how much it is their Interest not to sever those two Epithets; that of Ancient they cannot put off, it daily grows upon them; and that of Widow is, sure, a more proportionable Adjunct to it, than that of Wife; especially when it is to one to whom her Age might have made her Mother. There is a Veneration due to Age, if it be such as disowns not itself: *The hoary Head, says Solomon, is a Crown of Glory, if it be found in the Way of Righteousness, Prov. xvi. 31.* but when it will mix itself with Youth, it is disclaimed by both, becomes the Shame of the Old, and the Scorn of the Young. What a strange Fury is it then which possesses such Women, that when they may dispose their Fortunes to those advantageous Designs before-mentioned, they should only buy with them, so indecent, so ridiculous a Slavery? that when they may keep up the Reputation of Modesty and Prudence, they should expose themselves to an universal Contempt for the want of both; and that they who might have had a Reverence, put themselves, even, out of the Capacity of bare Compassion.

This is so high a Frenzy, as, sure, cannot happen in an Instant; it must have some preparatory Degrees, some rooting in the Constitution and Habit of the Mind. Such Widows have, sure, some lightness of Humour, before they can be so giddy in their Brains, and, therefore, those that will secure themselves from the Effect, must substract the

the Cause ; if they will still be wishing themselves young, 'tis Odds, but within a while they will persuade themselves they are so. Let them, therefore, content themselves to be old, and as Fashions are varied with Times, so let them put on the Ornaments proper to their Season, which are, Piety, Gravity, and Prudence. These will not only be their Ornament, but their Armour too ; this will gain them such a Reverence, that will make it as improbable they should be assaulted, as impossible they should assault. For, we think, one may safely say, It is the want of one, or all of those, which betrays Women to such Marriages.

And, indeed, it may be a Matter of Caution, even to the younger Widows, not to let themselves too much loose to a light frolick Humour, which, perhaps, they will not be able to put off when it is most necessary they should. It will not much invite a sober Man to marry them while they are young ; and if it continue with them 'till they are old, it may, as natural Motions use, grow more violent towards its End : And precipitate them into that ruinous Folly we have before considered. Yet, should they happen to escape that, should it not force them from their Widowhood, it will, sure, very ill agree with it ; for how preposterous is it for an old Woman to delight in Gauds and Trifles, such as were fitter to entertain her Grand-Children ? to read Romances with Spectacles, and be at Masks and Dancings, when she is fit only to act the Antics ? These are Contradictions to Nature, the tearing off her Marks, and where she has writ fifty or sixty, to lessen, beyond the Proportion of the unjust Steward, and write sixteen : And those who thus manage their Widowhood, have more Reason
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son to bewail it at last than at first, as having more experimentally found the Mischief of being left to their own Guidance. It will, therefore, concern them all to put themselves under a safer Conduct, by an assiduous Devotion to render themselves up to the leading of the one infallible Guide, who, if he be not *a Covering of the Eyes*, Gen. xx. 16. to preclude all second Choices, may, yet, be *a Light to them* for discerning who are fit to be chosen; that if they see fit to use their Liberty and marry, they may, yet, take the Apostle's Restriction with it, 1 Cor. vii. 39. that *it be only in the Lord*; upon such sober Motives, and with such due Circumstances as may approve it to him, and render it capable of his Benediction.

We have now gone thro' the several Parts of the Method proposed. The First has presented those Qualifications which are equally necessary to every Woman. These as a Root, send Sap and Vigour to the distinct Branches, animate and impregnate the several successive States thro' which she is to pass. He that hath pure Ore or Bullion, may cast it into what Form best fits his Use; nay, may translate it from one to another; and she who has that Mine of Virtues, may furnish out any Condition; her being good in an absolute Consideration, will certainly make her so in a Relative. On the other Side, she who has not such a Stock, cannot keep up the Honour of any State; like corrupted Liquor, empty it from one Vessel to another, it still infects and contaminates all. And this is the Cause that Women are alike complained of under all Forms, because so many want this fundamental Virtue: Were there more

more good Women, there would be more modest Virgins, loyal and obedient Wives, and sober Widows.

We must, therefore, intreat those who will look on this Book, not only to single out that Part which bears their own Inscription, but that they think themselves no less concerned in that which relates indefinitely to their Sex; endeavour to possess themselves of those Excellencies, which should be as universal as their Kind: And when they are so stor'd with Matter, they may leave Providence to diversify the Shape, and to assign them their Scene of Action.

And now, would to God it were as easy to persuade, as it is to propose, and that this Discourse may not be taken only as a Gazette for its Newness, and discarded as soon as read; but that it may at least advance to the Honour of an Almanack, be allowed one Year ere it be out of Date; and in that Time, if frequently and seriously consulted, it may, perhaps awaken some Ladies from their stupid Dreams, convince them, that they were sent into the World for nobler Purposes, than only to make a little glittering in it, like a Comet, to give a Blaze, and then disappear: And, truly, if it may operate but so far as to give them an effective Sense of that, we shall think it has done them a considerable Service. They may, for certain, from that Principle, deduce all necessary Consequences, and we wish they would but take the Pains to draw the Corollaries; for those Inductions they make to themselves, would be much more efficacious than those which are drawn to their Hands. Propriety is a great Endearment: We love to be Profelytes to ourselves; and People oft resist others Reasons, who would, upon mere Partiality, pay Reverence to their own.

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But besides this, there would be another Advantage, if they could be but got to a Custom of considering, by it they might insensibly undermine the grand Instrument of their Ruin. That careless Incogitancy, so remarkably frequent among all, and not least among Persons of Quality, is the Source of innumerable Mischiefs; 'tis the *Delilah*, that at once lulls and betrays them; it keeps them in a perpetual Sleep, binds up their Faculties, so that, tho' they are not extinct, yet they become useless. *Plato* used to say, *That a Man asleep was good for nothing*; and 'tis certainly no less true of this Moral Drowsiness than the Natural: And as in Sleep the Fancy only is in motion, so these inconsiderate Persons do rather dream than discourse, entertain little trifling Images of Things which are presented by their Senses, but know not how to converse with their Reason. So that in this drowsy State, all Temptations come on them with the same Advantage, with that of a *Thief in the Night*; a Phrase by which the Scripture expresses the most inevitable unforeseen Danger, *1 Thess. v. 2.* We read in *Judges*, how easily *Laiſh* became a Prey to a handful of Men, merely because of this supine negligent Humour of the Inhabitants, which had cut them off from all Intercourse with any whom might have succour'd them: And certainly it gives no less Opportunity to our spiritual Assailants, leaves us naked and unguarded to receive all their Impressions. How prodigious a thing is it then, that this State of Dulness and Danger should be effectually chosen? yet we see it too often is, even by those whose Qualities and Education fit them for more ingenious Elections; nay, which is yet more Riddle, that very Aptness disenables, and sets them above what it prepares them for.

for. Labour is looked on as utterly incompatible with Greatness, and Consideration is look'd on as Labour of the Mind; and there are some Ladies who seem to reckon it as a Prerogative to be exempted from both; will no more apply their Understandings to any serious Discussion, than their Hands to the Spindle and Distaff, the one they think pedantick, as the other is mean. In the mean time, by what strange Measures do they proceed? they look on Ideots as the most deplorable of Creatures, because they want Reason; and, yet, make it their own Excellence and Preheminence to want the Use of it; which is, indeed, so much worse than to want the thing, as Sloth is worse than Poverty, a moral Defect than a natural: But we may see by this, how much civil and sacred Estimates differ; for we find the *Bereans* commended, not only as more diligent, but as more noble too, *Acts* xvii. 11. because they attentively considered and strictly examin'd the *Doctrine preach'd to them*: By which they may discern, that in God's Court of Honour, a stupid Oscitancy is no ennobling Quality, however it comes to be thought so in theirs.

And if this one Point might be gain'd, if they would but so far actuate their Reason, as deliberately and duly to weigh their Interest, they would find that so strictly engaging them to all that is virtuous, that they must have a very invincible Resolution for Ruin if that cannot persuade them: And, we hope, all Women are not *Medeas*, whom the Poet brings in avowing the Horridness of that Fact, which, yet, she resolv'd to execute. They are generally rather timorous and apt to start at the Apprehension of Danger; let them but see a Serpent, tho' at a great Distance, they will need no Homilies or Lectures to be persuaded

suaded to fly it: And, sure, did they but clearly discern what a Sting there is in those vicious Follies they embrace, their Fear would make them quit their Hold, put them in such a trembling, as would, like that of *Belshazzar's*, slacken their Joints, and make those things drop from them, which before they most tenaciously grasped. For, indeed, in Sin there is a Conspiracy of all that can be dreadful to a rational Being, so that one may give its Compendium by the very Reverse of that which the Apostle gives of Godliness, *1 Tim. iv. 8.* for as the one *has the Promises*, so the other has the *Curses of this Life, and of that to come.*

In this Life, every depraved Act, much more Habit, has a black Shadow attending it: It casts one inwards upon the Conscience in uncomfortable Upbraidings and Regrets. It is true, indeed, some have the Art to disguise that to themselves by casting a yet darker over it, suppressing all those Reluctings by an industrious Stupefaction, making their Souls so perfect Night, that they cannot see those black Images their Consciences represent: But as this renders their Condition but the more wretched, so neither can they blind others tho' they do themselves. Vice casts a dark Shadow outwards too, not such as may conceal, but betray itself: And as the Evening Shadows increase in Dimension, grow to a Monstrosity and Disproportion, so the longer any ill Habit is continued, the more visible, the more deform'd it appears, draws more Observation and more Censure.

'Twere, indeed, endless to reckon up the temporal Evils to which it exposes its Votaries. Immodesty destroys their Fame, a vain Prodigality their Fortune, Anger makes them

them mad, Pride hateful, Levity renders them despis'd, Obstinacy desperate, and Irreligion is a Complication of all these, fills up their Measure both of Guilt and Wretchedness. So that had Virtue no other Advocate, her very Antagonist would plead for her; the miserable Consequences of Vice, would, like the Flames of *Sodom*, send all considering Persons to that little Zoar, which how despicable soever it may have appeared before, cannot but look invitingly when Safety is inscrib'd on its Gates.

But it must infinitely more do so if they please to open a Visto into the other World, make use of divine Perspectives to discern those distant Objects which their grosser Senses do here intercept. There they may see the dismal Catastrophe of their Comedies, the miserable Inversion of all unlawful or unbounded Pleasures: There that prophetic Menace concerning *Babylon*, which we find *Rev. xviii. 7.* will be literally verified upon every unhappy Soul, *according as she exalted herself and lived delicately, so much the more Tribulation give her*: The Torment of that Life will bear Proportion to the Pride and Luxuries of this. It will, therefore, be necessary for those who here wallow in Pleasures, to confront to them the Remembrance of those Rivers of Brimstone, and ask themselves the Prophet's Question, *Who can dwell with everlasting Burnings?* We find *Isaiah*, when he denounces but temporal Judgments against the Daughters of *Zion*, exactly pursues the Antithesis, and to every Part of their effeminate Delicacy he opposes the direct contrary Hardship, instead of *sweet Smells there shall be a Stink; instead of a Girdle a Rent; instead of a well set Hair Baldness; instead of a Stomacher a Girding with Sackcloth, and Burning instead of Beauty.* *Isaiah iii. 24.*

It were well the Daughters of our *Zion* would copy out this Lecture, and prudently foresee how every particular Sin or Vanity of theirs will have its adapted Punishment in another World: And, sure, this Consideration well digested, must needs be a forcible Expedient to cleanse them from all *Filthiness of Flesh and Spirit*, as the Apostle speaks 2 Cor. vii. 1. For is it possible for her to cherish and blow up her bidinous Flames here, who considers them but as the first Kindlings of those inextinguishable ones hereafter? Can she make it her Study to please her Appetite, that remembers that *Dives's* unintermitted Feasts ends in as unallaiable a Thirst? Or can she deny the Crumbs of her Table to that *Lazarus*, to whom she foresees she shall then supplicate for a Drop of Water? In fine, can she lay out her whole Industry, her Fortune, nay, her Ingenuity too, in making Provision for the Flesh, who considers, that that Flesh will more corrupt by pampering, and breed the Worm that never dies? Certainly no Woman can be so desperately daring, as thus to attack Damnation, resist her Reason and her Sense, only that she may ruin her Soul; and unless she can do all this, her Foresight will prove her Escape, and her viewing the bottomless Pit in Landskip and Picture, will secure her from a real Descent into it.

But now that this Tract may not make its Exit in the Shape of a Fury, bring the Meditations to Hell and there leave them, it must now at last shift the Scene, and as it has shew'd the Blackness of Vice by that outer Darknes to which it leads, we also will let in a Beam of the celestial Light to discover the Beauty of Virtue; remind the Reader that there is a Region of Joy as well as a Place of Torment, and Piety and Virtue is that milky Way that leads
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to it; a State, compared to which the Elysium of the Heathen is as inconsiderable as it is fictitious, the Mahometan Paradise as flat and as insipid as it is gross and brutish; where the Undertaking of the Psalmist shall be completely answered, *those that fear the Lord shall want no Manner of thing that is good*, Psalm. xxxiv. 10. And this happy State is as accessible as excellent. God is not unsincere in his Proposals, offers not these Glories only to tantalize and abuse us, but to animate and encourage Mankind. He sets up an inviting Prize, and not only marks out, but levels the Way to it; makes that our Duty which is also our Pleasure, yea, and our Honour too. So has he contrived for our Ease, that knowing how hardly we can divest our Voluptuousness and Ambition, he puts us not to it: All he demands is but that he may choose the Objects, and in that he is yet more obliging, for by that at once he refines and satisfies the Desires: He takes us off, indeed, from the fulsome Pleasures of Sense, which, by their Grossness, may cloy, yet, by Reason of their Emptiness, can never fill us; and brings us to taste the more pure spiritual Delights which are the true Elixir of Pleasures, in Comparison whereof all the Sensual are but as Dregs or Fæces in an Extraction, after the Spirits are drawn off. In like Manner he calls us from an aspiring to those Pinnacles of Honour, where we always sit tottering and often fall down, but, yet, invites us to soar higher, where we shall have the *Moon* with all her Vicissitudes and Changes *under our Feet*. Rev. xii. 1. and enjoy a Grandeur as irreversibile as splendid.

Thus does he shew us a Way to hallow our most unsanctified Affections; thus, according to the Prophecy of *Zachariah*, *May Holiness be writ, even, upon the Bells of the Horses,*

Horses, Zec. xiv. 20. upon our most brutal Inclinations; and thus may all those Feminine Passions which now seduce Women from Virtue, advance them in it. Let her that is amorous, place her Love upon him who is (as the Spouse tells us, *Cant.* v. 10.) *the chiefest among ten thousand*; she that is angry, turn her Edge against her Sins; she that is haughty, disdain the Devil's Drudgery; she that is fearful, dread him who *can destroy both Body and Soul in Hell*, *Matt.* v. 29. and she that is sad, reserve her Tears for her penitential Offices. Thus may they consecrate even their Infirmities; and tho' they cannot deify, or erect Temples to them, as the *Romans* did to their Passions, nay, their Diseases; yet, after they are thus cleansed, they may sacrifice them as the *Jews* did the clean Beasts in the Tabernacle. Only Irreligion and Profaneness is exempt from this Privilege, no Water of Purification can cleanse it, or make it serviceable in the Temple, that like the Spoils of *Jericho*, is so execrable, that it must be devoted to Destruction, as *an accursed thing*, *Jos.* vi. 17. For tho' God does not despise the Work of his own Hands, hath so much Kindness to his Creatures, that he endeavours to reduce all our native Inclinations to their primitive Rectitude, and, therefore, does not abolish, but purify them; yet, Atheism is none of those, it is a Counterblast from Hell, in Opposition to that mighty Wind in which the holy Spirit descended. Tho' the Subject in which it subsists may be reformed, the Person may turn Christian, and the Wit that maintained its blasphemous Paradoxes may be converted to holier Uses, yet the Quality itself is capable of no such happy Metamorphosis; that must be extirpated, for it cannot be made tributary: Which shews how transcendent an

Ill that is which cannot be converted to Good, even that Omnipotence which can, out of the very Stones, raise Children to *Abraham*, attempts not any Transmutation of this; which ought, therefore, to possess all Hearts with a Detestation of it, and advance them in an earnest Pursuit of all the Parts of Piety.

And that is it which we would now once more, as a farewell Exhortation, commend to our Female Readers, as that which virtually contains all other Accomplishments; it is that Pearl in the Gospel for which they may part with all and make a good Bargain too. *The Fear of the Lord is the Beginning of Wisdom*, says the Wisest of Men, *Prov. i. 7.* and by his Experience he shews, that it is the completing End of it too; for he no sooner declin'd from that, but he grew to Dotage and Dishonour. Let all those, therefore, to whom God has dispensed an outward Affluence, and given them a visible Splendour in the Eyes of the World, be careful to secure themselves *that Honour which comes from God only*, *John v. 44.* unite their Souls to that Supreme Majesty who is the Fountain of true Honour; who, in his bestowing the Crown of Righteousness, proceeds by the same Measures by which he dispos'd the Crown of *Israel*, when he avow'd to *Samuel*, that he *look'd not on the outward Appearance but beheld the Heart*, *1 Sam. xvi. 7.* If God see not his own Image there, all the Beauty and Gaiety of the outward Form is despicable in his Eyes, like the Apples of *Sodom*, only a kind of painted Dust: But if Piety be firmly rooted there, they then become, like the King's Daughter, all glorious within too; a much more valuable Bravery than the *Garment of Needle Work and Vesture of Gold*, *Psal. xlv. 14.* And this is it that must
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enter them into the King's Palace, into that *new Jerusalem*, where they shall not wear, but inhabit *Pearls and Gems*, *Rev. xxi. 19.* be beautiful without the Help of Art or Nature, by the meer Reflexion of the divine Brightness; be all that their then enlarg'd Comprehensions can wish, and infinitely more than they can here imagine.

Having now said all that we think sufficient for the Instruction of our Fair Readers, for their Religious and Moral Behaviour, we shall proceed, according to Promise, to give them Directions in all Parts of **GOOD HOUSEWIFRY**, and begin with Rules to be observed in the Art of **COOKERY** and a Collection of Receipts, which we propose to make the fullest and most complete of any ever yet published.



CHAP.

CHAP. XV.

COOKERY.

Of GRAVIES, SOOPS, BROTHS and POTTAGES.

To make a strong Broth for Soops and Sauces.

TAKE a Leg of Beef, or any other Piece, a pretty good Quantity, and boil it in four Gallons of Water; scum it clean, season it with Salt, some whole Pepper, six or eight Onions, some whole Cloves and Mace, a good Bundle of Thyme and Parsley, some whole *Jamaica* Pepper, and boil it four Hours 'till it has boiled half away, then strain it off, and keep it for Use.

To make a Brown Gravy for Soops and Sauces

TAKE three or four Pounds of coarse lean Beef, and put it into a Frying-pan with some fat Bits of Bacon at the Bottom, and cut five or six Onions in Slices, and a Carrot cut in Pieces, some Crusts of brown Bread, and a Bundle of Thyme, cover it close and set it over a gentle Fire, and let it fry very brown on both Sides, but not burn, then put into it two or three Quarts of the above strong Broth; season it with Pepper, and let it stew one Hour, and then strain it through a Hair-Sieve; scum off the

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the Fat, and keep it for Use: And if you make for Soops, you make a bigger Quantity.

Gravy for Brown Sauces.

TAKE some Neck of Beef cut in thick Slices, then flour it well, and put it in a Sauce-Pan with a Slice of fat Bacon, an Onion sliced, some Powder of Sweet Marjoram, some Pepper and Salt, cover it close and put it over a slow Fire, and stir it three or four Times, and when the Gravy is brown put some Water to it, and stir altogether, and let it boil about half an Hour, then strain it off and take the Fat off the Top, adding a little Lemon-juice.

Gravy for White Sauces.

TAKE Part of a Knuckle of Veal, or the worst Part of a Neck of Veal, boil about a Pound of this in a Quart of Water, an Onion, some whole Pepper, six Cloves, a little Salt, a Bunch of Sweet Herbs, half a Nutmeg sliced, let it boil an Hour, then strain it off and keep it for Use.

A cheap Gravy.

TAKE a Glas of Small Beer, a Glas of Water, an Onion cut small, some Pepper and Salt, a little Lemon-Peel grated, a Clove or two, a Spoonful of Mushroom Liquor, or pickled Walnut Liquor; put this in a Bason, then take a Piece of Butter, and put it in a Sauce-pan, then put it on the Fire and let it melt; then druge in some Flour, and stir it well 'till the Froth sinks and it will be brown; put in some sliced Onion, then put your Mixture to the Brown Butter, and give it a Boil up.

A Fish

A Fish Gravy for Soop.

TAKE Tench, or Eels, well scoured from Mud, and scour their Outfides well with Salt, then having pulled out their Gills, put them into a Kettle with Water, Salt, a Bunch of Sweet Herbs, and an Onion stuck with Cloves; let all these boil an Hour and a half, and then strain off the Liquor through a Cloth; add to this the Peelings of Mushrooms well washed, or Mushrooms themselves cut small; boil these together, and strain the Liquor through a Sieve into a Stew-pan, upon some burnt or fryed Flour, and a little Lemon which will soon render it of a good Colour and of a fine Flavour fit for Soops, which may be varied according to the Palate, by putting Pot Herbs and Spices, according to every one's Palate, into this Soop, a little before you serve it.

A good Stock for Fish-Soops.

PREPARE Scate, Flounders, Eels and Whittings, lay them in a broad Gravy-pan, put in a Faggot of Thyme, Parsley, and Onions; season them with Pepper, Salt, Cloves and Mace; then pour in as much Water as will cover your Fish; put in a Head of Sellery, and some Parsley Roots: Boil it very tender about an Hour, then strain it off, for any Use, for Fish or meagre Pottages. This Stock will not keep above a Day; if you would make a brown Stock, you must pass your Fish off in browned Butter, and stove it, then put in your Liquor and Seasoning.

A Stock for an Herb Soup.

YOU must take Chervil, Beets, Chards, Spinage, Sellery, Leeks, and such like Herbs, with two or three large Crufts of Bread, some Butter, a Bunch of Sweet Herbs, and a little Salt; put these with a moderate Quantity of Water into a Kettle, and boil them for an Hour and an half, and strain out the Liquor, through a Sieve, and it will be a good Stock for Soops, either of Asparagus Buds, Lettuce, or any other Kind, fit for *Lent* or Fast Days.

Broth of Roots.

BOIL about two Quarts of Seed Pease; when they are very tender, bruise them to a Mash; put them into a Boiler, that holds a Bushel of Water, and hang it over the Fire for an Hour and a half; then take it off, and let it settle. Take next a middle-siz'd Kettle, and strain into it, thro' a Sieve the clear Puree; into which put a Bunch of Carrots, a Bunch of Parsnips, and a Bunch of Parsley Roots; a Dozen Onions: Season it with Salt, a Bunch of Pot Herbs, and an Onion stuck with Cloves. Boil all of it together, and put in a Bunch of Sorrel and another of Chervil, and two or three Spoonfuls of Juice of Onions, see that the Broth be well tasted, and make Use of it to simmer all Sorts of Soops made of *Legumes*.

A Green Pease Soup without Meat.

WHILE you are shelling the Pease, separate the Young from the Old, and boil the old ones till they are so soft that you can pass them through a Colander, then put the Liquor and the pulped Pease together into this;
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put in the young Pease whole, adding some Pepper, two or three Blades of Mace and some Cloves.

When the young Pease are boiled enough put a Faggot of Thyme and Sweet Marjoram, a little Mint, Spinage, and a green Onion shred, but not too small, with half, or three Quarters of a Pound, or more, of Butter, into a Sauce-pan; and as these boil up shake in some Flour, to boil with it, to the Quantity of a good Handful, or more; put also a Loaf of *French* Bread into the Broth to boil; then mingle the Broth and Herbs, &c. together; season it with Salt to your Palate; and garnish with some small white Toasts neatly cut, and some of the young Pease.

A young Green Pease Soop.

PUT some young Pease into a Stew-pan, with a Piece of good fresh Butter, and a Faggot of Sweet Herbs, season them with Pepper and Salt; and, after you have tossed them three or four times on the Stove, put some Veal Gravy to them, and let them boil gently: Then take two round Loaves of *French* Bread, of about a Pound Weight each, cut them in Halves, and take out all the Crumb, if the four Crusts will go into your Dish use them all, or as many as it will contain. Put your Crusts into a Stew-pan, with a Pinch of half-beaten Pepper, and a little Salt dashed over them; then take a Spoonful of good Broth, and strain it over your Crusts, let them take a Boil or two, till they be tender, and immediately put them into your Soop-dish, and put them over the Stove, and let them just stick to the Dish, but not burn; your Pease being well tasted, put them upon your Crusts, and serve them hot.

A dry'd

A dry'd Pease Soop.

YOU may make this of Beef; but a Leg of Pork is much better; or the Bones of Pork, or of the Shin and Hock of a Leg of Pork. Strain the Broth through a Sieve, and to every Quart of Liquor, put half a Pint of split Pease, or to three Quarts of Liquor a Quart of whole Pease.

The whole Pease must be passed through a Colander; but the split Pease do not need it; put in Sellery accordingly as you like it, cut small; dryed Mint and Sweet Marjoram in Powder, season also with Salt and Pepper, boil all till the Sellery is tender.

If you boil a Leg of Pork, this is to be done when the Meat is taken out of the Pot; but if you make Soop from the Bones boil these Ingredients afterwards in the Liquor.

When you serve it up, lay a *French Roll* in the Middle of the Dish, and garnish the Border of the Dish with rasped Bread sifted.

Some put in All-Spice powdered, which is agreeable enough; Others serving it up put in toasted Bread cut into Dice; and others, in the Boiling, add the Leaves of white Beets.

A very good Pease Soop.

BOIL three or four Pounds of lean coarse Beef in two Gallons of Water, with three Pints of Pease, till the Meat is all in Rags, and strain it from the Meat and Husks, but, half an Hour before you strain it, put in two or three Anchovies. Then put into a Sauce-pan as much as you would have for that Meal, with an Onion stuck with Cloves,

Cloves, a Race of Ginger bruised, a Faggot of Thyme, Savoury and Parsley, and a little Pepper; boil it for near half an Hour, then stir in a Piece of Butter, and having fried some Forc'd-Meat-Balls, Bacon, and *French* Bread, cut into Dice, with Spinage boil'd green, put these to the Soop in the Dish.

A Pease Soop for Lent or any Fasting Days.

BOIL a Quart of good Pease in six Quarts of Water, 'till they are very soft, then take out some of the clear Liquor, and strain the Pease from the Husks, as clean as may be; then boil some Butter, and when it breaks in the Middle put in an Onion and some Mint, cut very small, Spinage, Sorrel, and a little Sellery, cut grossly; let these boil for a Quarter of an Hour, stirring them often, then with one Hand shake in some Flour, while, with the other Hand, you pour in the thin Liquor; then put in the strained Liquor, some Pepper, Mace, and Salt, and boil it for an Hour longer; then put a Pint of sweet thick Cream to as much of it as will make a large Dish, laying a *French* Roll crisped and dipped in Milk in the Middle of the Dish.

A good Spring Soop.

GET twelve Cabbage-Lettuces, six green Cucumbers, pare them and cut out the Cores; then cut them in little Bits, and scald them in boiling Water, and put them into strong Broth; let them boil 'till very tender, with a Handful of Green Pease, and some *French* Roll.

A Soop

A Soop de Santé the French Way.

PUT over twelve Pounds of Beef seasoned moderately with Spices, and Salt, boil it 'till your Broth is strong, strain it to a good Knuckle of Veal blanched, then boil it up a second Time, putting your Pullet to it that you design to serve in the Middle of your Soop; let it boil 'till it comes to the Strength of a Jelly, put to it, in the Boiling, a Bit of Bacon that is not rusty, stuck with six Cloves: Your Broth being thus ready, at the same Time make a Pan of good Gravy thus: Take a Stew-pan, or brass Dish, place in the bottom of it a Quarter of a Pound of Bacon, cut in Slices clean from Rust, likewise the Bigness of half an Egg of Butter; take five or six Pounds of a Fillet of Veal, and cut it in Slices twice as thick as you do for *Scotch Collops*, and place it on your Bacon in your Stew-pan, covering all the Bottom over. If you have no Veal use Buttock of Beef, set it over a clear Fire not very hot, and let it colour: When it begins to crack put a little of the Fat of your boiling Broth to it, stir it as little as possible, because it makes it thick, and throw in three or four sliced Onions, one Carrot, two Turnips, a little Parsley, a Sprig of Thyme, a little whole Pepper and Cloves: All these Ingredients being fryed together, 'till you think it comes to a good Colour, if in Summer, a few Mushrooms will give it a good Taste. When it is of a good Colour, add to it your boiling Broth, from your Knuckle of Veal, leaving some to keep your Veal and Pullet white, to soak your Bread with for the Soop, and other Uses in the Kitchen. Your Broth and Gravy being in Readiness, take such Herbs as the Country where you are will afford, such as Sellery, Endive,

Endive, Sorrel, a little Chervil, or Cabbage-Lettuce, well picked and washed, mince them down with your mincing Knife, and squeeze the Water from them, place them in a little Pot or deep Sauce-pan, put to them so much of your Broth and Gravy as will just cover them, let them boil tender; then take the Crusts of two *French* Rolls and boil them up with three Pints of Gravy, and strain it through a Strainer, or Sieve, and put it to your Herbs; if you have no *French* Bread to thicken it with, take the Bigness of an Egg of Butter, a small Handful of Flour, and brown it over the Fire, and a little minced Onion, if the Eaters be Lovers of it, if not, let the Onion that was in the Gravy serve. Add to your brown some Gravy, and boil it and strain it through a Sieve to your Herbs, instead of *French* Bread; let your Herbs be pretty tender before you put your Thickening in; boil all together half an Hour, and skim off the Fat, place in the Bottom of your Dish, that you intend to serve your Soup in, some *French* Bread, in Slices, or the Crust dried before the Fire, or in an Oven; boil it up with some of your Broth, so put your Fowl and Herbs on the Top of it: Let your Garnishing be a Rim, on the Outside of it Sellery, or Endive, tender boiled in good Broth, and cut in Pieces about three Inches long; if you cannot spare Herbs, take a Bit of Forced-Meat, and boil'd Carrot, to garnish it; serve it hot, and take Care there is no Fat on it.

A Soup de Santé the English Way.

YOUR Gravy and Broth being ready, as in the above Receipt, instead of Herbs take Carrots, and Turnips, and cut them in square Slices an Inch long, and the
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Bigness of a Quill, blanch them off in boiling Water, but blanch the Carrots more than the Turnips, and strain them out in a Colander, from the Water, where they are blanched in, then take two Quarts of Gravy, the Crust of two *French* Rolls, and boil them as before directed, strain it through a Strainer or Sieve, and put it to the Carrots and Turnips, let them boil gently in it over the Fire, 'till they are tender; your Bread being soaked in your Dish, put in the Middle of it a Knuckle of Veal, or a Pullet, or Chicken. Let your Garnishing be Carrot, or Turnip, cut in small Dice, and boiled tender, skim off the Fat; so serve it.

Soop Lorraine.

HAVING very good Broth, made of Veal and Fowl, and strained clean, take a Pound of Almonds, and blanch them, pound them in a Mortar, very fine, putting to them a little Water, to keep them from oiling, as you pound them, and the Yolks of four Eggs tender boiled, and the Lean of the Legs and Breast of a roasted Pullet or two; pound all together very fine, then take three Quarts of very good Veal Broth, and the Crust of *French* Rolls cut in Slices, let them boil up together over a clear Fire, then put to it your beaten Almonds; let them just boil up together, strain it through a fine Strainer to the Thickness of a Cream, as much as will serve the Bigness of your Dish; mince the Breasts of two roasted Pullets, and put them into a Loaf as big as two *French* Rolls, the Top cut off, and the Crumb cut out, season your Hash with a little Pepper and Salt, a scraped Nutmeg, and the Bigness of an Egg of Butter, together with five or six Spoonfuls of your strained Almonds; let the Bread that you put in the Bottom of
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your Soop, be *French* Bread dried before the Fire, or in an Oven; so soak it with clean Broth, and a little of your strained Soop, place your Loaf in the Middle; put in your Hash warm; you may put four Sweetbreads, tender boiled, about your Loaf if you please. Let your Garnishing be a Rim and sliced Lemon; so serve it up.

A Vermicelli Soop.

TAKE two Quarts of good Broth made of Veal and Fowl, put to it about half a Quarter of a Pound of Vermicelli, a Bit of Bacon stuck with Cloves; take the Bigness of half an Egg of Butter, and rub it together, with half a Spoonful of Flour, and dissolve it in a little Broth, to thicken your Soop: Boil a Pullet or Chickens for the Middle of your Soop. Let your Garnishing be a Rim, on the Outside of it cut Lemon, soak your Bread in the Dish with some of the same Broth; take the Fat off and put your Vermicelli in your Dish; so serve it.

You may make a Rice Soop the same way, only your Rice being first boiled tender in Water, and it must boil an Hour in strong Broth, but half an Hour will boil the Vermicelli.

Soop au Bourgeois.

HA VING good Broth and Gravy in Readiness, take four Bunches of Sellery, and ten Heads of Endive, wash them clean, and take off the Outside; cut them in Pieces an Inch long, and swing them well from the Water. This Soop may be made brown or white: If you intend it brown, put the Herbs into two Quarts
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of boiling Gravy, having first blanched them in boiling Water five or six Minutes; then take the Crust of two *French* Rolls, boil it up in three Pints of Gravy, strain it through a Strainer or Sieve, and put it to the Herbs, when they are almost ready; for that is to be minded in all Soops, that your Thickening is not to be put in till your Herbs are almost tender: You may put in the Middle of your Soop a Pullet or Chickens. Let your Garnishing be a Rim, and on the Outside some of your Sellery cut in Pieces three Inches long, your Bread being soaked in some good Broth or Gravy, and your Herbs boiling hot; so serve it.

A Savoy Soop.

LET your Savoys be cut in four Pieces, and three Parts boiled in fair Water; then squeeze them when cold, with your Hand, clean from the Water; place in a large Sauce-pan, or little Brass Dish, such a Quantity as your Dish will hold: There must be room betwixt each Piece of Savoy to take up Soop with a large Spoon. Put them a boiling with as much Broth or Gravy as will cover them. Set them a stewing over the Fire two Hours before Dinner, at the same time take a Sauce-pan with a Quarter of a Pound of Butter, put it over the Fire with a Handful of Flour, keep it stirring 'till it is brown; put to it two minced Onions, and stir it a little afterwards, then put to it a Quart of Veal Gravy, boil it a little, and pour it all over your Savoys. You force Pigeons betwixt the Skin and the Body with good Forc'd-Meat, made of Veal, or you take a Duck or Ducklings, being trussed up for boiling, then fry them off, and put them a stewing with your Savoys; let a little Bacon, stuck with Cloves, be put in with them

them to stew. Let your Garnishing be a Rim, and on the Outside of it Slices of Bacon, a little Savoy betwixt each Slice, taking the Fat clean off, soak your Bread in your Dish, with some good Broth or Gravy, place your Savoys at a due Distance, and your Fowl in the Middle; so serve it.

A Kervel Maes Pottage.

GET a Knuckle of Veal, chop it all in little Pieces, except the Marrow-bone, season the Flesh with a little Salt, Nutmeg, pounded Biscuit, and Yolks of Eggs, and make little Force-Meat-Balls of the Bigness of a Pigeon's Egg; which being boiled in a Broth-Pot for the Space of a full Hour, then take three or four Handfuls of Chervil picked clean, two or three Leeks, and a good Handful of Beet Leaves, mince them together, and add two or three Spoonfuls of Flour well mixed, with two or three Spoonfuls of Broth, that it may not be lumpy, and do it over the Stove as you would do Milk-Pottage. This Pottage must appear green. On *Fish Days* cut some Eels in Pieces, with which make the Broth, and you may put in a Handful of Sorrel among the other Herbs.

A Sorrel Soop with Eggs.

BOLL a Neck of Mutton, and a Knuckle of Veal, skim them clean, and put in a Faggot of Herbs; season with Pepper, Salt, Cloves and Mace, and when it is boiled enough strain it off, let it settle and skim the Fat off, then take your Sorrel and chop it, but not small; pass it in brown Butter, put in your Broth, and some Slices of *French Bread*, and stowe in the Middle a Fowl, or a Piece of a Neck of Mutton; then garnish your Dish with Slices
of

of fried Bread, and stewed Sorrel, with six poached Eggs, laid round the Dish, or in the Soop.

Crawfish Soop.

BOIL Crawfish, pick the Shells from the Tails of them, and leave the Bodies, Tails and Legs together, prepare two Dozen thus to garnish your Dish; for which, if it be large you ought to have a hundred Crawfish. Pick the Tails out of the rest from the Shells; put them in a Sauce-pan; then you will find a little Bag at the End next the Claws, which is bitter like Gall, that you must take Care to throw away, likewise any thing that is white and woolly in the Belly; then put the Shells in a Marble or Wooden Mortar, and pound them to a Paste. While your Shells are thus pounding, put in a large Sauce-pan or Stew-pan, three Quarters of a Pound of Butter, the Crust of two *French* Rolls, three or four Onions sliced, two Dozen Corns of whole Pepper, one Dozen of Cloves, a Sprig of Thyme, and a Handful of Parsley; fry these Ingredients softly over the Fire half a Quarter of an Hour, 'till your Bread is crisp, but take Care you do not burn your Herbs: At the same Time, take Care to prepare your Fish for your Stock, which is to be two Carps, two Eels, and a Thornback; if you cannot have Carp, you must use Whitings or Flounders, in the Place of Carp, with your Eels and Thornback; skin the Carps and Eels, and cut the thick Fish from the Back of your Carp, and save it to make a Forced-Meat of: And, likewise save the Head and Bones of your Carp as you can, in order to be forced in the Middle of your Soop. Then chop your Eels to Pieces, and skinned Thornback, or what other fresh
Fish

Fish you have, to the Quantity of four or five Pounds Weight, and put them to your above-mentioned Ingredients, set them a stewing over the Fire, and let them stew half an Hour together, stirring them now and then, that they burn not to the Bottom. When the Rawness is fryed off the Fish, then pour in four or five Quarts of boiling Water or Broth, and season it moderately with Salt; let it boil half an Hour, then skim all the Fat off, and take up with a Skimmer, all the Crust of Bread that was fryed, from the Fish, and two Quarts of your Fish Broth, and put to your pounded Crawfish; boil it over your Fire with the Fish-broth, and strain it thro' a fine Strainer, to the Thickness of a Cream: If your Strainer is not fine, your Soop will prove gritty with the Shells; to prevent that, let it stand a little in the Dish you strain it in, and pour it softly into a Sauce-pan; so the Grit will stay behind. Put the Remainder of your Shells that is in your Strainer, to your fryed Fish, and the Remainder of your Stock, stirring it together; strain it into another Sauce-pan, and save it to soak your Bread with: For it will be thinner, and not of so high Colour as the former. Your Stock being thus getting in Readiness, cause the Fish that you cut off the Back of your Carp, to be minced fine, and add to it, three or four buttered Eggs, the Crumb of a *French* Roll, boiled in Milk or Cream, a boiled Onion, and a little Parsley minced fine, the Bigness of an Egg of Butter, a little Pepper and Salt; scrape in a Nutmeg, and squeeze in half a Lemon: Mince all these together to a Paste, then force the Bodies of your Carps, where you cut your Fish off, into the same Shape as they were, smoothing them over with your Hand and a beaten Egg; pour
over

over a little melted Butter, strew over it a little Handful of grated Bread; then bake it three Quarters of an Hour before you have Occasion for it, buttering the Bottom of the Pan, or Mazarine you bake it in. Let your Bread be cut in thin Slices, and dryed before the Fire, or in an Oven, and soaked in some of your thin Stock: Then take your Carp up from the Fat and place it in the Middle of your Dish; then put the Tails of your pickled Crawfish into your best Stock, boil it up only over the Fire; before you send it away squeeze in half a Lemon, then pour it round your baked Carp in your Pottage-Dish: Let your Garnishing be a Rim of the same Forc'd-Meat, or if it is scarce, take clean Paste, and lay on the Outside of it the two Dozen of Crawfish, mentioned in the Beginning of the Receipt, having first heated them in a little of your Stock; so serve it.

A Lobster Soop.

MAKE a Forced-Meat of Fish, as in the last Receipt, only instead of Carps, you may take Tenches, Pikes, Trouts, or Whittings and Flounders; or what other fresh Fish the Country where you are can afford, to the Value of four or five Pounds Weight; make your Stock of it as you are directed in the preceding Receipt: Keep your Forced-Meat as clean from Bones as possibly you can, and make it up in the Bigness of a double *French* Roll, being hollow in the Middle, and open on the Top; bake it half an Hour before you use it; place it in the Middle of your Soop. At the same time pound the Spawn of your Lobsters, (being two or four of them, according to the Bigness of your Dish,) and strain it with your Cul-
lis,

lis, as you did your Crawfish Soop; and take the Meat of your Lobsters, and cut in large Dice; warm it up in a Sauce-pan with a little of the Cullis, a little Pepper and Salt, squeeze in a Lemon, and add a little Butter, put in your Forced Loaf in the Middle of your Soop. Your Bread soaked and your Cullis hot, squeeze in a little Lemon, and dish it up. Let your Garnishing be a Rim of Paste, and on the Outside of it lay some cut Lemon; so serve it.

A Muscle Soop.

TAKE a Quantity of Muscles, make them clean, boil them and pick them out of the Shells; then wash them again and put them into a Sauce-pan: Take three or four Pounds of fresh Fish, and a Cullis, as for the Crawfish Soop, and strain it through a Sieve to the Thickness of a Cream; put a little of it to your Muscles; cut off the Top of a *French* Roll, take out the Crumb and fry it in a little Butter; place it in the Middle of your Soop, your Bread being soaked with some of your Cullis. Let your Garnishing be a Rim of Paste; lay the Muscle-Shells round the Outside of it; thicken up your Muscles with the Yolk of an Egg, as you do a Fricassey, and put one or two in each Shell, round your Soop; likewise fill up the Loaf in the Middle; the Cullis being boiling hot, squeeze into that, and on the Muscles, a little Lemon; so serve it.

You may make a Cockle Soop the same Way.

A Scate or Thornback Soop.

MAKE your Stock or Cullis as you did for your Crawfish Soop, only you have no Shells to put in
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it for colouring: Your Scate or Thornback being skinned take half a Pound of the best of the Fish from the Bones, cut it to Pieces, and throw it into your Cullis, with some other fresh Fish, such as the Country affords. Your Cullis being strained off ready, as for your Crawfish Soop, to the Thickness of a Cream, mince the lean Part of the Fish you cut from the Bones, and put it over the Fire in a little Sauce-pan with a little Butter, Pepper and Salt, stirring it 'till the Raw is off of it; then mince it with your Knife on a clean Table the second Time, and put it in your Sauce-pan again: If it is good Fish, it will eat as tender as a Chicken hashed; put a little Lemon to it, and place it in a *French Roll* in the Middle of your Soop; your Cullis being hot, and your Bread soaked in the Bottom of your Dish, squeeze in some Lemon. Let your Garnishing be a Rim on the Outside; so serve it.

An Oyster Soop.

YOUR Stock must be of Fish; then take two Quarts of Oysters, set them and beard them; take the hard Part of the Oysters from the other, and beat them in a Mortar with ten hard Yolks of Eggs; put in some good Stock, season it with Pepper, Salt and Nutmeg; then thicken up your Soop as Cream; put in the rest of your Oysters, and garnish with Oysters.

A good Gravy Soop.

GET a Leg of Beef, and boil it down with some Salt, a Bundle of Sweet-Herbs, an Onion, a few Cloves, a Bit of Nutmeg; boil three Gallons of Water to one; then take two or three Pounds of lean Beef cut in thin Slices;

Slices; then put in your Pan a Piece of Butter, as big as an Egg, and flour it, and let the Stew-pan be hot, and shake it 'till the Butter be brown; then lay your Beef in your Pan over a pretty quick Fire, cover it close, give it a Turn now and then, and strain in your strong Broth, with an Anchovy or two, a Handful of Spinach and Endive boiled green, and drained and shred gross; then have some Pallates ready boiled and cut in Pieces, and toasted and fried: Take out the fried Beef, and put all the rest together with a little Pepper, and let it boil a Quarter of an Hour, and serve it up with a Knuckle of Veal, or a Fowl boiled in the Middle.

Another Gravy Soop.

GET a Leg of Beef, and a Piece of the Neck, and boil it 'till you have all the Goodness out of it; then strain it from the Meat; then take half a Pound of fresh Butter, and put it in a Stew-pan and brown it; then put in an Onion stuck with Cloves, some Endive, Sellery and Spinach, and your strong Broth, and season it to your Palate with Salt, Pepper and Spices, and let it boil together; and put in Chips of *French Bread* dried by the Fire; and serve it up with a *French Roll* toasted in the Middle.

An Almond Soop.

YOUR Stock must be Veal and Fowl, then beat a Pound of *Jordan Almonds* very fine in a Mortar, with the Yolks of six hard Eggs, putting in a little cool Broth sometimes; then put in as much Broth as you think will do; strain it off, and put in two small Chickens, and some Slices of *French Bread*; season it gently, so serve away; garnish with Whites of Eggs beat up.

B b 2

Rice

Rice Soop.

YOUR Stock must be of Veal and Fowl; put in half a Pound of Rice, and a Pint of good Gravy, and a Knuckle of Veal, stowe it tender; season with Mace and Salt, then make a Rim round your Dish, and garnish with Heaps of Rice, some coloured with Saffron, placing one Heap of White, and one of Yellow all round.

An Italian Pottage.

IT is a Sort of Olio, dished in separate Compartments, in the Middle of your Dish, for which Purpose make a Cross of Paste, then bake it in the Oven; in the first Angle make a Bisque; in the Second a Pottage of small Chickens; in the Third a Pottage *à la Reine (en Profitrolle)*; and in the Fourth a Pottage of forced Partridges. Observe, that each Soop is to have its different Broth belonging to it, with different Garniture.

A Soop of Forced Green Geese.

MAKE a Force-Meat of Goose Liver, a Piece of Bacon, a Calf's Udder or Beef-Sewet, some Crumbs of Bread soaked or boiled in Milk, and three or four Eggs; chop altogether, and season with Pepper, Salt, Sweet-Herbs and Spices; when this is done, put your Force-Meat into your Goose's Belly, then put it into a Pot with some good Broth, and set it a doing gradually over the Fire; then take the Crusts of *French* Rolls as usual, and put them in a Stew-pan, with some of the same Broth your Goose is boiled in, and set your Crusts a simmering and soaking gently over a Stove; when they are tender, put them in
your

your Soop-Dish, and the Goose upon them ; then put over your Goose a Cullis of Green Pease (if in Season) or else Asparagus Tops. Garnish the Rim of your Dish with middling Bacon, and serve it hot.

A Turnip Soop.

HAVING good Veal Gravy in Readiness, take some good Turnips, pare them and cut them in Dice, one or two Dozen, according to their Size, and the Bigness of your Dish ; fry them of a brown Colour in clarified Butter or Hog's Lard. Take two Quarts of good Gravy, and the Crusts of two *French* Rolls, boiled up together and strained through a fine Strainer. Your Turnips being strained from the Fat they were fryed in, put them together, boil them 'till tender. You may roast two Ducks to put in the Middle. Let your Garnish be a Rim, on the Outside of it some small diced Turnips, boiled white in Broth, and betwixt every Parcel of them a Piece of fryed Turnip, in Shape of a Cock's Comb. Soak your Bread in some good Fat and Gravy ; and then serve it.

A Pottage à la Jacobine.

PREpare a Brace of Partridges with a Chicken, and roast them, take off all the Flesh, and chop it very small, then put it in a Stew-pan with a little Cullis, then take all the Crumb out of a *French* Roll, and fill it with this minced Meat ; but observe to keep some to put upon your Pottage : Pound all your Partridge Bones, and put them in a Stew-pan, with a Spoonful or two of Broth, let them have only two Boils, and let them be well relished ; then strain them through a Strainer, and put the Li-
quor

quor into a little Pot, with the rest of your minced Meat; cut a *French Roll* into very thin Slices at the Bottom of your Dish, and a Layer of glazed *Parmesan Cheese*, and put a Row of Bread, continuing them alternately, till you have enough for the Pottage; then put your Dish on a Stove, and put to it some Broth; let it simmer gently; being ready to serve up, put in your *French Rolls*, stuffed with the minced Meat, and fill it up very gently with good Broth: Garnish the Rim of your Dish with Pieces of Puff-paste, cut in Triangles, throwing your Cullis over all; serve it hot.

A Pottage of Forced Pigeons with brown Onions.

GET some large Pigeons, pick, draw, and truss them well, loosen the Skin of the Breast with your Finger, and force them with a Force-Meat thus: Get some white Flesh of Fowls, or else a Piece of Veal with a little Bacon and Calf's Udder, blanched and seasoned with Pepper, Salt, Sweet Herbs and Spices; a few Mushrooms, Truffles, Parsley, and young Onions, three or four Yolks of raw Eggs, and a few Crumbs of Bread boiled in Cream; mince all well together, and pound them in a Mortar; force your Pigeons with this Forced-Meat, stop the Vent of your Pigeons with a Skewer, and blanch them, leaving them but a Moment in the boiling Water, pick them clean over again, and set them a boiling in a Pot of good Broth. Take some small round Onions, cut off the Ends and blanch them in Water; then peel them, and put them into a Pot with good Broth, and Veal Gravy, and set them a boiling; when boil'd, take them out very carefully for fear of breaking them, and put them into a Sieve to drain:
Take

Take a *French* Roll, cut off the Crust, and put it into a Stew-pan, and put to your Crust the Broth your Onions were boiled in, and set them to soak and simmer; when tender put them in your Soop-Dish with your forced Pigeons upon them, and garnish your Dish with the Onions; fill up your Soop Dish with Veal Gravy, and see that it be well tasted; serve it hot. If you would have a Binding, instead of Veal Gravy, bind it with clear Cullis of Veal and Ham.

Pottage of Turkies with Onions is made the same way.

Pottage of Partridges.

YOUR Partridges being picked, drawn, trussed and scalded, lard them with middling Lards of Bacon well seasoned, and half roast them; then take them off, and put them into a Pot with a Bundle of Roots, some Onions, and some good Broth; set them a boiling. Make a Cullis after this Manner; take a Pound or two of a Fillet of Veal, and a Piece of Ham, cut them in Slices to garnish the Bottom of a Stew-pan, slice an Onion, Carrot, and Parsnip, and put the whole covered up, over a slow Fire; when the Liquor sticks to the Pan without burning, put in a little Piece of Butter, and a Dust of Flour; toss that seven or eight Times over the Stove, then wet it with half Gravy, half Broth, and put in some Crusts of Bread, a little Parsley, a Chibbol, Mushrooms, Truffles, and a very little Sweet Basil, and let all simmer together; pound a roasted Partridge; the Cullis being enough, take out the Slices of Veal and put in the Partridge; strain it through a Strainer, and put it into a Pot, and keep it hot; boil some Crusts of *French* Rolls in the Soop-Dish you intend to serve

serve it in, or in a Stew-pan, with the Liquor that your Partridges were boiled in; when tender, lay them in your Soop-Dish, and lay your Partridges handsomely upon them; see that your Cullis be well tasted, pour it upon your Pottage, and serve it hot.

A Bain-Marie.

GET three Pounds of Buttock of Beef, three Pounds of Fillet of Veal, and a Pound of Leg of Mutton, the whole without its Fat, with a Capon and a Partridge; take an Earthen Pot big enough to hold all this Meat; scald the Pot before you use it, then put into it the Meat aforesaid, and season it with an Onion stuck with two Cloves, and a little Salt, pour into it three Pints of Water, cover the Pot and stop it close all round with Paste and Paper, to keep in the Steam. Put on the Fire a large Kettle of Water, and set it a boiling; then put your earthen Pot into this Kettle, and keep so much Water always boiling ready to put into the Kettle, as the other wastes, keep always filling so, for the Space of five Hours: After which take it off and open it, and strain the Broth through a Sieve or a Napkin, let it settle. This is used for sick People, or to soak Crusts in for Pottages; and when you have a Mind to do it with Rice, you need only to fill the Belly of the Capon with Rice, picked very clean, and do it the same Way as above-mentioned.

A Pottage of Partridge à la Reine.

HAVING drawn, picked and trussed your Partridges, lard them with large Lardoons of Bacon, and half roast them, then take them off the Spit, and put them into
a Pot

a Pot with some good Broth of a Piece of Beef and Veal, set them a boiling over a slow Fire, then take a Pound or two of a Fillet of Veal, and a Piece of Ham, cut both into Pieces or Slices, and garnish the Bottom of a Stew-pan, and add an Onion or two, a few Carrots and Parsnips; set them a sweating on a Stove slowly; and when they begin to stick to the Pan, and appear brown, pour in some good Broth, and season the whole with two or three Cloves, some Mushrooms cut in Slices, Parsley, Cives, and Crumbs of Bread; let them all stew together very slowly, and when they are well soaked, and the Veal and Ham enough, take them out of the Pan, and mix one of your Partridges, being pounded, in it. Then strain your Cullis over it, and put to it the Crust of a *French* Roll or two, soaked in some of the Broth the Partridges were boiled in; put a Brace of roasted Partridges in the Middle, and serve away hot.

A Pottage of Chesnuts.

TAKE some large Chesnuts and peel them, then put them into a Pasty-pan with Fire, under and over, put them in the Oven, peel off the under Skin, then set them a boiling in good Broth; put in a Stew-pan about half a Pound of Veal, a few Slices of Ham, some sliced Carrot and Onion, set them in a Stove to sweat 'till they stick to the Pan without burning; moisten them with good Broth; you must have some Carcasses of Partridges or Pheasants ready pounded; take the Meat out of your Stew-pan with a Skimmer, and put in your pounded Carcasses; observe that your Broth be well tasted; put in a little of your Cullis, and strain it through a Strainer, afterwards put it into a little Pot or Sauce-pan and keep it hot. Pare

off the Crusts of a *French Roll*, and put them in a Stew-pan; put some good Broth to your Crusts, and let them simmer a while over the Stove, but take Care there be no Fat: When enough, put them in your Soop Dish; garnish the Rim with Chesnuts; put in your Pottage two large Pigeons, or two Partridges with your Cullis over them, and serve it hot.

A Pottage à la Houzarde.

TAKE two Chickens, pick them very clean, truss them, and put them in the Broth Pot for half an Hour, then take them out, and cut them in Pieces as for a Fricasey, and put them into a Stew-pan with some melted Butter, seasoned with Pepper, Salt, Sweet Herbs, and fine Spices, and rasped Bread and *Parmesan Cheese*, upon them, one after another, as you do Smelts or fryed Gudgeons; then put them handsomely in a Pasty-pan, and let them take a fine Colour in the Oven. Take a *French Roll*, cut it in Slices, make a Layer of Bread in your Soop-Dish, and another of *Parmesan Cheese*, another of Cabbage, and one of Bread over all, that the Cabbage may not appear; put your Dish on the Stove, with some good Broth in it; let it simmer 'till the Bread be almost dry, then druge it with *Parmesan Cheese*, and brown it with the Cover of a Pasty-pan; then shove a thin Skimmer under your Bread in the Dish, and put in some Broth 'till your Bread swims in it. When it is ready to serve, lay your Chickens on handsomely, and serve it hot.

Lentil

Lentil Soop.

GET one Quart of Lentils, put to them a Gallon of soft Water, two Pounds of good Ham or Pickle Pork, two Pounds of Mutton, two Pounds of Pork; season with All-spice and Salt; put in a Faggot of Herbs, and stowe all very tender; save a few whole to put in a *French* Roll for the Middle; the rest pulp off as thick as Cream; so serve away. Garnish with Bacon and Lentils.

Melot Soop.

GET one Pound of Melot, and steep it one Hour in good strong Broth; then set it on a gentle Fire to simmer; season with Salt, and Mace, then put in two Pigeons and a Quart of good Gravy; stowe it two Hours, make a Rim of Paste round the Edges, and lay some Melot stoved, round, with some Slices of *French* Bread.

A Veal Soop.

TAKE a Knuckle of Veal and cut it to Pieces, boil it with a Pullet and half a Pound of *Jordan* Almonds, beat small; stowe it well, and very tender: You may boil a Chicken to lay in the Middle; then skim it clean, and season it with Salt and a Blade of Mace; then take the Yolks of four Eggs, and beat them in a little good Broth; so draw it up thickish as Cream, and serve it away hot.

A Veal Soop with Barley.

YOUR Stock must be with a Fowl, a Knuckle of Veal, and some Mutton, seasoned only with Mace; then strain all off; put in half a Pound of *French* or Pearl Barley

Barley ; boil it one Hour, season it well, and boil in the Middle a Fowl, or two Chickens ; and just as you serve it put in chopped Parsley.

Scotch Barley-Broth.

GET a Neck, a Loin, or a Breast of Mutton, cut it to Pieces, wash it, put as much Water as will cover it, then when it boils skim it clean, and season it with Pepper and Salt, some diced Carrots, Turnips, some Onions, a Faggot of Thyme and Parsley, and some Barley ; stowe all this well together ; then skim it well : You may put in a Knuckle of Veal, or a Sheep's Head singed, with the Wooll on, soaked and scraped, and it will be white ; so serve away with the Meat in your Broth.

To make a Pottage with Ducks and Turnips.

TAKE a Duck, draw and truss it very neatly ; blanch it, and put a Piece of Beef in a Stew-pan, with a Piece of Mutton, and your Duck ; set all a doing slowly over the Stove : When your Pottage begins to stick to the Stew-pan, put some good Broth into it, then take out your Meat, strain your Broth, and put it in a Pot with some Turnips, Carrots, and Onions ; then put your Pot on the Fire, and make it boil gently ; in the mean time cut some Turnips in the Form of Dice, or in any other Form you please, to be thrown upon your Pottage, then blanch them, and put them in a small Pot of very good Broth, let them boil 'till they be enough : As soon as you are ready to serve, take off the Crusts of a *French* Roll, and put them in a Stew-pan, strain some good Broth upon them, without Fat, then let them simmer over the Stove 'till they be tender :

tender: When they are enough, put them in your Soop-Dish; garnish the Rim of it with Turnips ready for that Purpose; then put in your Duck and the remaining Turnips cut into small Dice; fill up your Soop-Dish and serve it hot, but be sure it be well tasted.

Young Geese, Teals, Knuckles of Roe - Bucks and Wild Boars, may be served in the like Pottages of Turnips; as likewise Wood-Pigeons, and other Pigeons.

A Cow-Heel Pottage.

PUT in your Pot seven or eight Pounds of Buttock of Beef, a Leg of Mutton cut in two, three or four Pounds of a Leg of Veal, and the Knuckle of a Ham; put your Pot over the Stove 'till the Meat sticks a little to it, then pour out some Broth without Fat; put in also a Fowl, and an old Partridge, some Carrots, Parsnips, Turnips, and a Bunch of Sellery, and let it boil very slowly: Then boil your Cow-Heel, and finish the doing of it in a little Braize, that is, in a good Seasoning; when all is ready take the Crusts of *French* Rolls, and put them in a Stew-pan; strain some clear Broth upon them, taking off all the Fat, and let them soak and simmer a while over the Stove; then put it into the Soop-Dish, with your Cow-Heel upon it. Lastly, fill it up with Broth, and serve it very hot. Let it be well tasted.

Pottage of Rice, the Polish Way, called, Rouffole.

PICK and wash your Rice very clean, put it in a Pot with a Knuckle of Veal, and a Fowl cut in Quarters; moisten them with hot Water and let them boil very slowly; put in a Handful of Parsley Roots, and a Handful of Parsley

Parſley Leaves, a good Pinch of Mace pounded, a Pinch of Pepper, and a Piece of Butter; boil it gently, and keep it from thickening; give it a good Taſte; and juſt before you ſerve, put in a Handful of Parſley, and diſh up your Pottage in the Diſh you ſerve it up in; put your quarter'd Fowl upon it, and ſerve it up hot.

A Rice Olio, with a Cullis of Crawfiſh.

WASH ſome Rice very clean, and put it in a Pot of good Broth; make it boil very ſlowly, and add half a Dozen live Crawfiſh: When your Rice is done enough and well taſted, pour upon it a good Cullis of Crawfiſh, with the Tails; take the Crawfiſh out of your Pottage, and ſerve it hot.

A Rice Olio, with a Cullis à la Reine.

BOIL a Fowl with your Rice in a Pot of good Broth, and make a white Cullis thus: Take a Piece of Veal and Ham, and cut them like ſmall Dice, add an Onion, with ſome good Broth; take the White of a roasted Fowl, and pound it in a Mortar, when pounded, take the Meat out of your Cullis, and put in the White of your pounded Fowl; ſtrain it all through a Strainer, and put it to your Rice, and put your Fowl in the Diſh that you ſerve your Pottage in: Let it be well taſted, and ſerve it hot.

An Olio.

PUT a Leg of Beef over the Fire at Six o'Clock in the Morning, with ſix Pounds of a Briſcuit of Beef, cut in five or ſix Pieces, ſeaſoned moderately with Spices and Salt, ſkim it, let it boil 'till your Broth is very ſtrong; take

take a Neck of Veal, a Neck of Mutton, a Piece of a Loin of Pork; if no Pork, then take half a Pig; or, if you have neither of them, take half a Gang of Hogs Feet, boil them tender with good Seasoning; cut your Mutton, Pork, and Veal in square Pieces, two Ribs to a Piece, skin your Pork, give it all two or three Boils in boiling Water, then let it drain in a Colander; when it is drained, either roast it or fry it, of a good Colour; if you roast it, you must do it quick that it loose not its Gravy: Then take your Briscuit Beef out of your Broth, before it be quite tender, because it must boil along with the other Meat; place it in a large Brass Dish or Stew-pan; at the same time get ready the Herbs and Roots following, *viz.* three Savoy's cut in four Pieces each, six Carrots cut in long Slices, two Bunches of Sellery, six Leek Heads, a Hand long, twelve Parsley Roots, six Heads of Endive, or Cabbage Lettuce; put over five or six Dozen of Carrots, Turnips, and Onions, as big as the Yolks of Eggs; blanch all these off in boiling Water, and drain them through a Colander; then tie each Sort of the Herbs up by itself, with a piece of Packthread twice round; place them in your Stew-pan with your Meat above-mentioned, and strain your Broth from your Leg of Beef, through a Sieve on the Top of your Meat and Herbs, as much as will barely cover it, and set it a boiling softly three Hours before you use it: Then fry off your Turnips, Carrots, and Onions that were cut round, in Hog's Lard, or clarified Butter; place them in a Sauce-pan, then get the Fowls following, or what the Country can afford, *viz.* two Chickens, two Pigeons, two Woodcocks, four Snipes, two Teals or Widgeons, two Dozen of Larks; let them be singed and
trussed

trussed up for boiling, blanch them in boiling Water, then throw them out on a Colander; when they are cold, lard half of them with small Lardoons, and either roast or fry them brown, as you did your Meat aforesaid, as quick as you can, because they may not lose their Goodness. When your said Meat and Herbs are half dressed put your Fowls on the Top of it, with the Breasts down, with as little Broth as barely covers all; then put some good Broth and Gravy to your fryed Roots, and split your Hogs Feet, and put in them a little Bit of Bacon stuck with Cloves; set all a stewing together; put likewise a Quarter of a Pound of middling Bacon, stuck with two Dozen of Cloves, in the Middle of your Meat that is stewing, and two or three Cloves of Garlick, tyed up in a Rag, with a Pennyworth of Saffron; you must take Care in the Boiling that it take not too much Taste of either: Cover all up, and let it stew softly, then make your Thickening ready as follows: If in Summer, boil up two Quarts of Green Pease, and put to them three Pints of good strong Broth, and strain them through a Strainer as thick as you can, and thicken your Olio with this; but it must not be so thick as a Cullis for any other Soop; likewise, put a little into your fryed Roots; or if in Winter, you may use Blue Pease; but if you have neither of these, put a Quarter of a Pound of Butter in a Saucepan, a small Handful of Flour, brown it softly over a clear Fire, rubbing it with a Ladle; when brown, put to it Gravy, let it boil up, and strain it through a fine Sieve; about an Hour before you serve it, pour half of it over your Olio, and half over your fryed Roots; put into it six whole Onions; let all stew softly together, giving a Shake now and then that it set not to, and take Care that it be
tender

tender boiled, but come not to a Mash; set it off before you intend to dish it up, and skim the Fat off clean; then prepare some dried Bread in the Bottom of your Dish, a good stout Rim of clean Paste, an Inch high, set on with the Yolk of an Egg, and dried in an Oven; then put some of the same Broth from your Olio to soak your Bread with. It will take half an Hour's Time to dish it in order; when you dish it up, take up all your Meat, Fowls, and Herbs, and put them into another Dish, and begin with your coarsest Meat first, in the Bottom of your Dish; such as Beef, Pork, mixed with some of your Roots; lay your first Row out, touching your Rim, and so by Degrees draw it into the Top in the Manner of a Sugar Loaf, the finest of your Fowl next to the Top, with the Hogs Feet and Ears: Then take the fryed Roots, the Fat being clean taken off, lay them handsomely, with your Spoon, in all the Vacancies and hollow Places round and over your Olio; take care you do not hide your Fowl too much, and that you put not too much Broth in your Dish when you dish it up, because you must leave Room for some of your boiling Cullis to be poured over it when you serve it away; then strain the Remainder of your Broth that you stewed your Roots in, and likewise some of that in your Stew-pan, be sure there is no Fat on it; put into it the Crust of half a *French* Roll, when it is tender soaked, put it into a Silver Cup, or *China* Bason, with about a Quart of your Broth. So serve it up on a Plate with your Olio, as it goes away: Take Care you make it not too salt, because there come Salt from your larded Fowls, and from your Bacon that is stuck with Cloves; be sure that none of your Liquor run over the Rim of your Dish. According to your Company, and Big-

ness of your Dish, you may put in half the Quantity of Meat above-mentioned; so serve it.

Another Spanish Olio.

GET some Gristle of Beef from the lower Part of the Briscuit, cut in Pieces, the Bigness of two Fingers, and put them in Water; take also some Gristle of a Breast of Mutton, and some Gristle of a Breast of Veal, and Sheep's Rumps, and cut them into handsome Pieces; then garnish a Broth Pot all round with Slices of Beef an Inch thick, and put in your Gristle of Beef, with a good Quantity of Roots, a Bunch of Sellery very neat, because it must be used in serving up, a Bunch of Leeks; moisten the Whole with Broth; and when the Beef is somewhat forward, put in your Gristle of Veal and Mutton, and Sheep's Rumps, two Hog's Feet and Ears, two Partridges, two Pigeons, the Knuckle of a Ham, a good Cervelas, half a White Cabbage, being well blanched, drained, and tied up with Packthread; season the Whole with Onions, and put in a Mignonette, and then cover it with Slices of Beef; take two Pounds of Veal, cut them in Slices, and set them to sweat gently over the Stove, 'till they stick to the Stewpan; but don't let them burn: Put some good Broth into it, and put it in your Olio. You must put to steep over Night some Gravance, that is, *Spanish Pease*, in lukewarm Water, in the Morning pick them clean one after another, then wash them in hot Water, and boil them in a Saucepan with good Broth. Your Olio, being done, give it the best Taste you can; then take out all your Meat and Roots, and put them in a large Dish; range handsomely in the Dish or Olio-Pot you serve up in, your Gristles of Beef, Veal,

Veal, and Mutton, and Roots, which must be well cleaned: When every thing is in good Order in your Dish, then put in your Hog's Feet and Ears, Cabbage, Sellery and Leeks, in the same Form; add, lastly, your Gravance with a little Olio Broth, and serve it hot. You must serve it in covered *China* Cups, with Slices of toasted Bread, as big as your two Fingers; fill each Cup with Broth, and put a Toast at their Sides. Take Care your Broth be well relished; and serve it as hot as you can.

A Pottage of Wood-Pigeons, by Way of an Olio.

AFTER your Wood Pigeons are trussed; blanch them in Water, and put them in the Pot with some good Gravy, a Bunch of Roots, such as Carrots, Turnips, Parsnips, &c. some young Onions, a Faggot of Sellery, and a Bunch of Sweet Herbs; when all are boiled, prepare the Crusts of Rolls as usual, in the same Broth your Wood-Pigeons are done in, then put the Bread in your Sloop-Dish, and over it your Wood-Pigeons. Garnish the Rim of your Dish with the Roots, pouring in good Veal Gravy over all; then serve it hot: The Garniture should only just cover the Rim of the Dish, in order to have Room for the Sloop.

You may make Use of Quails, or any other Fowl, and Wood-Pigeons may serve for Cabbage Sloop, as you think fit.

A Pottage of Teals or other Birds with Mushrooms

GET some Teals, or such like Birds, draw and truss them; lard them with large Lardoons of Bacon well seasoned, then half roast them, and take them off, and set

them a doing in a Pot with some good Broth, Pepper and Salt, and a Bunch of Sweet-Herbs; when they are half done, have some picked Mushrooms in Readiness, cut them in small Dice, and toss them in melted Bacon, putting two good Pinches of Flour to them; your Mushrooms being enough, put them into the Pot where your Teals are boiling, let them all boil well together; when the Broth is enough order the Crusts of *French* Rolls as usual, and put them in your Soop-Dish, and put your Teals on the Crusts; and before you serve up, put some good Gravy to them, with the Juice of a Lemon. Garnish the Rim of your Dish with Mushrooms prepared in the following Manner: Take as many small Mushrooms as will serve to garnish your Dish, pick and wash them, and put them in a Stew-pan, with the Juice of a Lemon, a little Salt, and some Broth; when they are done, garnish the Rim of your Dish with them, but let them be very white; another time you may force them for the same Garniture.

A Pottage of Spanish Cardoons.

TAKE a *French* Roll or two, and having cut off the Crusts, put them into a Stew-pan, with some good Broth, let it take a Boil or two; when your Crusts are tender, put them in your Soop-Dish, and garnish your Dish with Cardoons; then lay on your Crusts two Partridges, or two Pigeons, which you must have ready, or else a little Loaf of (*Profitrolle*) and some Hearts of Cardoons in thin Slices over it; Pour over it some good Veal Gravy half thickened, let it be well tasted, and serve it hot. When the Veal Gravy is thus prepared, then take a Pound and a half of a Fillet of Veal, and a little Piece of Ham, cut

cut both in Slices, and garnish the Bottom of a large Stew-pan with it, and an Onion, a Carrot, and a Parsnip; cover it, and let it stew gently on a Stove: When the Liquor sticks to the Pan, and has taken a fine Colour, put in a Piece of Butter, and drudge it lightly over with Flour, then toss it round about seven or eight times over the Stove, and put to it half good Broth and half Gravy; season it with a white Chibbol, a little Parsley, a little Sweet Basil, a few Mushrooms, and Truffles, if you have any, and with two or three Cloves; let it all boil gently, then take out the Slices of Veal, and strain the rest through a Strainer; let it be of a good Colour, and use it to throw on your Pottage.

A Terrine á la Bavoroise.

TAKE half a Dozen Quails all ready trussed, four middling Pigeons, two young Rabbits; cut off the hind Legs, and lard them with Bacon, and the Backs with small Bacon; cut off the Heads and Flanks, and lard them likewise. Take an Eel cut in Pieces the Length of your Rabbits; put in your Stew-pan some Slices of Veal and Ham, then put in your Quails and Legs of Rabbits, together with Champignons and Truffles; season it with Pepper, Salt, Sweet Basil, Onions, some Slices of Lemons, and a Couple of Glasses of White Wine; cover them Top and Bottom alike, cover the Stew-pan, set it a stewing with Fire under and over; it being half done, put in it your Pigeons, with Veal Sweatbreads, and let it stew 'till done: Your Eels and Rabbits being larded, put a Stew-pan over the Fire, with half a Bottle of White Wine, seasoned with Salt, Cloves, Sweet Basil and Onions cut into Slices;

Slices; as soon as your Wine boils, put in your Eels, let them boil a little; after that take them out, and put in your Rabbits in a Stew-pan, with some Slices of Ham and Veal; moisten them with Broth, adding to it a Couple of Onions and so let them stew: When they are stewed, take them out, strain the Broth through a Silk Strainer, and put them again into your Stew-pan; then put them over the Fire, and let them stew, 'till they turn to Caramel. This done, put in your Rabbits and your Eels; cover your Stew-pan, and put it upon hot Ashes, that they may glaze, and your Eels may be quite done: Take out your Quails, Pigeons, and Rabbits Legs, place them neatly in a Stew-pan; put the Stew-pan wherein they have been doing over the Fire and moisten it with a Ladle full of Gravy, and as much Cullis; skim it well, then strain off this Cullis; let it have a good Taste; place your Quails and Pigeons, &c, in your Terrine, and pour your Cullis over them with the Juice of a Lemon, and then your Rabbits and Eels glazed, cross-ways, laid upon them, and serve them up hot.

A Hodge Podge.

GET of the Sticking-Piece of Beef, or Briscuit, about six Pounds, a Knuckle of Veal, a Cow-Heel, and a Pig's Ear; let them be a little more than covered with Water, put them on the Fire, keep skimming them, and let them boil about an Hour; then season them with Pepper and Salt; put in Carrots and Turnips, cut in handsome Pieces, not sliced, some Onions, Beet Leaves, Sallery, Thyme, and Winter Savory in a Faggot, to be taken out again, then let them all stew over a moderate Fire above two Hours more.

Another

Another way to make a Hodge Podge.

GET some of the lower End of a Briscuit of Beef, cut it into Pieces two Inches long and broad, put them into cold Water, then blanch them; when blanch'd, put into a Pot Slices of Beef, and the Briscuit Piece, with a great many Carrots and Parsnips; then season it with Pepper, Salt, a Bunch of Sweet Herbs, half a Dozen Onions, a piece of Ham, and if you think proper, a piece of Cervelas; then cover it with Slices of Beef, moisten it with Broth, cover the Pot, and put Fire under and over it; when done, take out the Meat and the Carrots; then put the Briscuit Piece, with other Meat, into a Stew-pan, and dress your Carrots as neatly as you can, put them to your Meat, then strain off the Broth the Briscuit Pieces were boiled in, with the rest of the Meat, skim it well, and let it be well seasoned; if there is too much Liquor boil it to a smaller Quantity; put some Butter in a Stew-pan, with a Handful of Flour, stir it with a Wooden Ladle 'till it is pretty brown, then moisten it with the Broth of the Hodge Podge; skim it well, let it be well tasted; put to it Parsley cut small, and put over your Gristles of Beef and Carrots; keep it hot: Being ready to serve up, place it in a Terrine, and serve it for Entry. You may serve it up in a Dish as well as a Terrine; you may also add to it Mutton Gristles.

Plumb-Pottage for Christmas.

TO ten Gallons of Water, take a Leg and Shin of Beef, boil it very tender, and when the Broth is strong enough, strain it out, wipe your Pot, and put the
Broth

Broth in again ; slice six *French* Rolls, the Crumb only, and mittony it, that is, soak it in some of the Fat of the Broth over a Stove a Quarter of an Hour, then put in five Pounds of Currants well washed, five Pounds of Raisins, and two Pounds of Prunes ; let them boil 'till they swell ; then put in three Quarters of an Ounce of Mace, half an Ounce of Cloves, two Nutmegs, all of them beat fine, and mix it with a little Liquor cold, and put them in a very little while. Take off the Pot, and put in three Pounds of Sugar, a little Salt, a Quart of Sack, and a Quart of Claret, the Juice of two or three Lemons. You may put in a little Sagoe if you like it. Pour this into earthen Pans to keep it for Use.

Another Plumb-Pottage.

GET two Gallons of strong Broth ; put to it two Pounds of Currants, two Pounds of Raisins of the Sun, half an Ounce of Sweet Spice, a Pound of Sugar, a Quart of Claret, a Pint of Sack, the Juice of three Oranges and three Lemons ; thicken it with grated Biskets, or Rice Flour, with a Pound of Prunes.

A White Soop.

BOIL a Pound of Rice tender in Water and Milk, then put it in 2 Quarts of strong Broth, Herbs, Balls, a *French* Roll cut in Dice and all fried ; season it, and put a forced Chicken in the Middle.

To

To make a Veal Glue, or Cake Soop, to be carried in the Pocket.

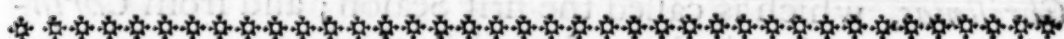
TAKE a Leg of Veal, strip it of the Skin and the Fat, then take all the muscular or fleshy Parts from the Bones; boil this Flesh gently in such a Quantity of Water, and so long a Time, 'till the Liquor will make a strong Jelly when it is cold: This you may try by taking out a small Spoonful now and then, and letting it cool. Here it is to be supposed, that tho' it will jelly presently in small Quantities, yet all the Juice of the Meat may not be extracted; however, when you find it very strong, strain the Liquor through a Sieve, and let it settle; then provide a large Stew-pan, with Water, and some *China* Cups, or glazed Earthen Ware; fill these Cups with Jelly taken clear from the Settling, and set them in a Stew-pan of Water, and let the Water boil gently 'till the Jelly becomes thick as Glue: After which, let them stand to cool, and then turn out the Glue upon a Piece of new Flannel, which will draw out the Moisture; turn them once in six or eight Hours, and put them upon a fresh Flannel, and so continue to do 'till they are quite dry, and keep it in a dry warm Place: This will harden so much, that it will be stiff and hard as Glue in a little Time, and may be carried in the Pocket without Inconvenience. You are to use this by boiling about a Pint of Water, and pouring it upon a Piece of the Glue or Cake, of the Bigness of a small Walnut, and stirring it with a Spoon 'till the Cake dissolves, which will make very strong good Broth. As for the seasoning Part, every one may add Pepper and Salt as they please, for there must be nothing of that Kind put among

the Veal when you make the Glue, for any Thing of that Sort will make it mouldy. As we have observed above, that there is nothing of Seasoning in this Soop, so there may be always added what you desire, either of Spices or Herbs, to make it savoury to the Palate; but it must be noted, that all the Herbs that are used on this Occasion, must be boiled tender in plain Water, and that Water must be used to pour upon the Cake Gravy instead of simple Water: So may a Dish of good Soop be made without Trouble, only allowing the Proportion of Cake Gravy answering to the above said Direction. Or if Gravy be wanted for Sauce, double the Quantity may be used that is prescribed for Broth or Soop. There has been made a Cake Gravy of Beef, which for high Sauces and strong Stomachs, is still of good Use; and, therefore, we shall here give the Method of it.

To make Cake Soop of Beef, &c.

GET a Leg, or what they call, in some Places, a Shin of Beef, prepare it as prescribed above for the Leg of Veal, and use the muscular Parts only, as directed in the foregoing Receipt; doing every thing as above-mentioned, and you will have a Beef Glue, which, for Sauces, may be more desirable in a Country House, as Beef is of the strongest Nature of any Flesh: Some prescribe to add to the Flesh of the Leg of Beef, the Flesh of two old Hares, and of old Cocks to strengthen it the more; this may be done at Pleasure, but the Stock of all these Cakes Gravies or Glues is the First. These, indeed, are good for Soops and Sauces, and may be enriched by Sellery, Chervil, Beat, Chards, Leeks, or other Soop Herbs. A little of this is also good to put into Sauces, either of Flesh, Fish
or

or Fowl, and will make a fine Mixture with the travelling Sauce.



CHAP. XVI.

Of FISH.

The Times when Fish are in Season.

SEVERN Salmon, in Season from *Albollandtide* 'till *June*.

Thames Salmon, in Season from *April*, and allowed to be caught to *Holy-Rood*, the 13th of *September*.

Sturgeon, catch'd in the Eastern Parts, in *April*, *May*, and *June*, (excellent Fish roasted fresh) but chiefly eaten pickled, most caught at *Hamborough*, and at a Place belonging to the King of *Prussia*, called, *Pillow*: Sometimes catch'd in the River *Severn*, and now and then in the *Thames*.

Turbut, in Season all the Year, but scarce in the Months of *December*, *January*, and *February*.

Carp Spawn in *May*, in Season all the Year, at some Place or other: *Thames* Carp reckoned the best.

Whittings and Cod, in Season here chiefly in *November*, but in the Northern Countries longer.

Lampreys, in Season from *Christmas* to *June*, to be potted; catch'd in the River *Severn*.

Mackarels, in Season the latter End of *April*, and continue *May* and *June*.

Lobsters and Crabs, come in in *August*, and hold 'till *Christmas*, which is called the first Season; and from *Christmas* to *June*, is called the second Season.

Oysters, in Season from the Beginning of *September* to *April*.

Herrings, in Season in *June*, but the biggest Season when in full Roe is in *September*, *October*, and *November*.

Trouts, in Season in *April*, *May*, and the Beginning of *June*: *Hampshire* the chief Country for them.

Soles, Thornback, Crawfish, and Eels, always in Season.

S A L M O N S.

To dress Salmon au Court-bouillon.

AFTER having drawn and cleaned your Salmon, score the Sides pretty deep, that it may take the Relish of your *Court-bouillon* the better: Lay it on a Napkin, and season it with Salt, Pepper, Cloves, Nutmeg, Onions, Cives, Parsley, sliced Lemon, Bay-Leaf and Basil. Work up the Quantity of about a Pound of Butter with a little Flour, and put it into the Belly of the Salmon; then wrap the Salmon in the Napkin, bind it about with a Packthread and lay it in a Fish-Kettle, of a Size proportionable to the Largeness of your Fish; put to it a Quantity sufficient to boil it in, of Wine, Water and Vinegar, and set it over a quick Fire: When it is done enough take it off, and keep it

it simmering over a Stove, 'till you are ready to serve; then take up the Salmon, unfold the Napkin it is in, and lay another in the Dish in which you intend to serve it, place the Salmon upon it. Garnish with green Parsley, and serve it for the first Course.

To dress a whole Salmon, or Pieces of it à la Braisé.

LARD it with large Lardoons, well seasoned, and bind it about with Packthread: Take two or three Pounds of a Fillet of Veal, cut it in Slices, and lay it with some Bards of Bacon, on the Bottom of a Stew-pan; cover the Pan, and set it over a slack Fire; when the Meat begins to stick powder it with a Handful of Flour, and give it seven or eight Turns over the Stove, keeping it always moving; then moisten it with good Broth and a few Spoonfuls of Gravy. Lay the Salmon in an oval Stew-pan; pour the Liquor of your Braisé upon it, and lay it over your Slices of Veal; put in a Bottle of *Champaign* or White Wine. See that there be Liquor enough; strew in a Seasoning of Pepper, Salt, Spices, and savoury Herbs, Cives, Parsley, and some Slices of Onion and Lemon, add a Lump of Butter, and lay some Slices of fat Bacon over all of it; so set it to stew over a gentle Fire; when it is enough done take it off the Fire, and let it stand a Couple of Hours, in the Liquor, to give it a Relish; but let the Pan be always covered to keep it warm. When you are ready to serve, take it up, drain it, untie the Packthread, lay it in the Dish you intend to serve it in, pour upon it a Ragoo of Crawfish made with Gravy, or else a Ragoo of Veal Sweetbreads, Cocks-Combs, &c. and serve it hot.

The

The same dressed Maigre for Fish Days.

L A R D it with Anchovies and the Flesh of Eels, bind it about with Packthread, and put it in an oval Stew-pan, or Fish-Kettle, of the Size of your Fish: Put a Lump of Butter as big as your Fist, into a Sauce-pan; set it over a Stove, and when it is melted, throw in a Handful of Flour and brown it, keeping it always moving; then put to it some Fish Broth, and pour the whole into the Stew-pan to your Salmon; to which put likewise a Bottle of *Champaign* Wine, or White Wine; so that there may be Liquor enough to stew it in. Season it with Salt, Pepper, savoury Herbs and Spices, Onions, Cives, Parsley, and Slices of Lemon; so get it ready over a slack Fire. When it is enough done, let it stand a Couple of Hours in its Liquor, that it may have the Relish of it; then take it up, unbind and drain it, lay it in the Dish you intend to serve in, and pour upon it either a Ragoo of Melts, Mushrooms, and Truffles, or one of Crawfish Tails, and its Garnishings; so serve it.

Salmon in Cases.

G E T a piece of Salmon; take off the Skin, cut it in thin Slices; mince some Parsley, green Onions and Mushrooms, put your Parsley and green Onions into a Stew-pan, with some Butter, seasoned with Pepper and Salt, then put in your Salmon without putting it over the Fire again, and toss it up to give it a Taste; place your Slices of Salmon in a Paper Case, put your Seasoning upon it, and strew Crumbs of Bread over all, let it bake to a
fine

fine Colour: Your Salmon being done, serve it up with Lemon Juice for a small Entry or *Hors d'Oeuvre*.

To dress a Jole of Salmon the Dutch Way.

GET a Jole of Salmon, scale and wash it very clean, and put some Water upon the Fire; take your Salmon, and put it upon a Fish-plate, which you must put into your Kettle: Put a Stew-pan with a little Vinegar over the Fire, season your Salmon with Salt, some Onions sliced, Thyme, Sweet Basil, and Parsley in Branches; then put your Vinegar hot over it, moisten it with boiling Water, and let the Liquor be of a good Taste; when done, make a Sauce with a piece of good Butter, a little Flour and Water, a Dash of Vinegar, a few Anchovies, a little Nutmeg, and some Shrimps picked, and thicken it; when ready to serve, dish up your Salmon. Let your Sauce be well tasted, put it upon your Salmon and serve it up hot for your Entry.

Broiled Salmon.

BROIL some pieces of Salmon, seasoned with Pepper, Salt, and rubbed with Butter. Make a Sauce in this Manner; take some Butter, put it into a Stew-pan, with a Dust of Flour, a green Onion, and an Anchovy. Season the same with Salt, Pepper, and Nutmeg, moisten it with Water, and a little Vinegar, and toss it over the Stove; put half a Ladleful of Crawfish Cullis into it, put it again over the Stove to heat: Let your Sauce be relishing, dish it up, put your pieces of Salmon over it, and serve it up hot for Entry.

Another

Another way.

HA V I N G cut your Salmon into pieces, melt some good Butter in a Stew-pan, season it with Salt, Pepper, and Bay-Leaves, then put in your pieces of Salmon, to take a Taste; then broil them gently. Make a white Sauce in this Manner. Put good fresh Butter into a Stew-pan, with a Dust of Flour, a Couple of Anchovies minced, take out their great Bones and wash them, add some Capers, Salt, Pepper, Nutmeg, whole green Onions, with a little Water and Vinegar: Your Salmon being broiled, toss it up, and let it be well tasted, then take out your Onions, put your Sauce over your pieces of Salmon, and serve it up hot for Entry.

*T U R B U T S.**A Turbut au Court-bouillon.*

HA V I N G gutted, washed and dried your Turbut, fold it up in a Napkin, and lay it in a large round Sauce-pan; put as much Salt and Water into another Sauce-pan as will be sufficient to boil it, stir it about from Time to Time, 'till the Salt is melted; then let it stand awhile, and strain it through a Linnen Cloth into the Sauce-pan to the Turbut. When it is enough take a Sauce-pan, and set over live Embers; put in two Quarts of Milk, and let it stand till you are ready to serve; then take up the Turbut, lay it on a Napkin folded, in a Dish. Let your Garnishing be green Parsley, so serve it for the first Course.

A Turbut

A Turbut with Veal Gravy.

HA V I N G prepared your Turbut, lay it in a large round Sauce-pan, with a Seasoning of Salt, Pepper, two Bunches of Sweet Herbs, two Onions stuck with Cloves, and one Bay-Leaf: Lay into another Sauce-pan, two or three Pounds of a Fillet of Veal cut in Slices, and some Bards of Bacon; cover the Sauce-pan, and set it over a Stove with a slack Fire: When the Meat begins to stick, put in a piece of Butter, and a small Handful of Flour; stir it about over the Stove with a wooden Spoon, and when it is brown, moisten it with good Broth, and scrape off with the Spoon all that sticks to the Sauce-pan; cover the Turbut with Slices of Bacon; make a Bottle of *Champaign* or White Wine boiling hot, pour it on the Turbut with the Veal Gravy, and lay the Slices upon it; so set it a stewing, and when it is enough done, let it stand in the Liquor a Couple of Hours over live Embers, that it may have the Relish of it: Then serve it for the first Course, with a Ragoo of Sweetbreads, Cocks-combs, Truffles and Mushrooms, or with a Ragoo of Crawfish.

We likewise dress a Turbut for Fish Days in the same Manner, only that instead of the above Ingredients of Flesh, we use Butter and Fish Broth, and serve it with a Ragoo of the Melts of Carps, or with any other meagre Ragoo.

To bake a Turbut.

LA Y some Butter in a silver Dish, of the Size of your Turbut, and spread it all over it; let your Seasoning be Salt, Pepper, a little scraped Nutmeg, some
F f minced

minced Parsley, some whole Cives, near a Pint of *Champaign* or White Wine: Cut off the Head and Tail of the Turbut, and having laid it in the Dish, season it above as under, rub it over with melted Butter, drudge it well with Bread crumbed very small, and bake it in an Oven, take care it be very brown, and serve it with a Crawfish Cullis, or with a Sauce of Anchovies; we sometimes serve it dry.

Turbuts the Italian Way.

TAKE a middling Turbut, gut, wash, and drain it, take a baking Pan, and put in it some Slices of Bacon, Sweet Basil, and Lemon cut in Slices; now put in your Turbut, season it with Salt, Pepper, fine Spice, Cloves, Lemon Juice, and Lemons cut in Slices; cover it with some Slices of Bacon, and put it to bake in the Oven: Mince a Dozen Shalots, put them into a Stew-pan with a Glas of *Champaign*, put in some Beef Gravy, a little Gravy of Ham; put it over the Fire, and put in it two Spoonfuls of good Oil, the Juice of two Lemons, some Salt and pounded Pepper; your Turbut being done, dish it up, put your Sauce over it; serve it up hot for a first Course or Remove.

C O D.

To crimp Cod the Dutch Way.

TAKE a Gallon of Pump Water, put in one Pound of Salt, and boil it half an Hour; skim it well; you may put in a Stick of Horse-Radish, a Faggot of Sweet Herbs, and one Onion, but Water and Salt are best; put in
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in your Slices of Cod when it boils, and three Minutes will boil them: Take them out and lay them on a Sieve or Pye-plate, and send away with raw Parsley about it, and oily Butter in a Cup.

To roast a Cod's Head.

TAKE the Head, wash and scour it very clean, then scotch it with a Knife, and strew a little Salt on it, and lay it on a Stew-pan before the Fire with something behind it; throw away the Water that runs from it the first half Hour; then strew on it some Nutmeg, Cloves, Mace and Salt, and baste it often with Butter, turning it 'till it is enough. If it be a large Head it will take four or five Hours roasting; then take all the Gravy of the Fish, as much White Wine, and more Meat Gravy, some Horse-Radish, one or two Shalots, a little sliced Ginger, some whole Pepper, Cloves, Mace, and Nutmeg, a Bay-Leaf or two; beat this Liquor up with Butter, and the Liver of the Fish boiled, and broke, and strained in it, and the Yolks of two or three Eggs, some Oysters and Shrimps, with Balls made of Fish, and fried Fish round it. Garnish with Lemon and Horse-Radish.

To boil a Cod's Head.

SET a Kettle on the Fire with Water, Vinegar and Salt, a Faggot of Sweet Herbs or an Onion or two: When the Liquor boils put in the Head on a Fish Bottom, and in the boiling put in cold Water or Vinegar; when it is boiled, take it up, or put it in a Dish that fits your Fish Bottom: For the Sauce, take Gravy or Claret boiled up with a Faggot of Sweet Herbs, or an Onion, two or three

Anchovies drawn up with two Pounds of Butter, a Pint of Shrimps, Oysters, the Meat of a Lobster shred fine, then put the Sauce in Silver or *China* Basons, stick small Toasts on the Head, lay on, and about it, the Spawn, Melt, or Liver. Garnish it with fried Parsley, sliced Lemon, Barberries, or Horse-Radish, and fried Fish.

A stewed Cod.

TAKE your Cod and lay it in thin Slices in the Bottom of a Dish, with a Pint of Gravy, and half a Pint of White Wine, some Oysters and their Liquor, some Salt, and Pepper, a little Nutmeg, and let it stew 'till it is almost enough, then thicken it with a Piece of Butter rolled in Flour, let it stew a little longer; serve it hot. Garnish with Lemon sliced.

Fricassey of Cod.

GET the Sounds, Roes, &c. of several Cods, split them and scrape them well; then blanch them: Being blanched, put them in fresh Water, wash them very clean, and cut them into square Pieces, the Bigness of the End of a Thumb. Then put a Lump of Butter in a Stewpan, tosse it up with an Onion cut small; after that put in your Pieces, and give them two or three Tosses; this done, put a little Flour over them, moisten them with a little Fish Broth, seasoned with Salt, Pepper, Sweet Herbs, fine Spice, and let them stew gently: Being done, thicken it with Yolks of Eggs, Parsley cut small, with a Dash of Vinegar or Verjuice, and serve them hot for Entry.

Fricassey

Fricassey of Cod the Italian Way.

GET the Sounds of Cods according to the Bigness of the Dish you will make; cut them into Fillets, and tosse them up in Oil with an Onion cut small, moisten them with a Glass of White Wine, and a little Fish Broth, seasoned with Salt, Pepper, and beaten Spice, and let them stew softly; let them be of a good Taste; thicken them with Yolks of Eggs, much Lemon Juice, and Parsley cut small. You may add Champignons and Truffles; being thickened, dish them up, and serve them hot for Entry.--- You may also make them in Hotch-Potch, called, *Menu du Roi*, or like Beef Palates, and Hog's Ears: And you may likewise fill up these Sounds with Forced-Meat made with the Flesh of *Cabillau*, or other Flesh cut into Slices mixed with Force-Meat done in a Seasoning; serve them up with a White Sauce, or an *Italian* Sauce. You garnish your Dish with soft Roes of Cods fried.

C A R P S.

To stew Carps white.

FIRST scale them, gut them and cleanse them; save the Roes and Melts, then stove them in some good white Broth, and season them with Cloves and Mace, Salt, and a Faggot of Herbs; put in a little White Wine, and when stewed enough, thicken your Sauce with the Yolks of five Eggs, and pass off the Roes, and dip them in the Yolks of Eggs, and Flour, and fry them with some Sippets of *French* Bread; then fry some Parsley, and when
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you dish them, garnish with the Roes, Parsley and Sippets.

To stew Carps brown.

SCALE and cleanse them, then pass them off in brown Butter on both Sides, or lay them in your Pan raw; strew all over some grated Bread, Pepper and Salt, Thyme and Parsley minced; put into them one Quart of Claret, and one Pint of Gravy, according to the Largeness of your Fish; they must not be quite covered; put in also four Anchovies, some grated Horse-Radish, one Shalot chopped small, two Slices of Lemon and a Piece of Butter, Gold Colour, with a Spoonful of Flour, and put to your Carp, which will thicken it as Cream; fry some Sippets with the Roe and Melt, and some Parsley to serve up hot.

To fry Carp.

AFTER having scaled and drawn them, slit them in two, strew them over with Salt; drudge them well with Flour, and fry them in clarified Butter. When they are fried, you may either serve them dry, and eat them only with Juice of Orange, or else you may prepare a Ragoo of Mushrooms, the Melts of Carps and other Fish, and Artichoke Bottoms: Fry some thin Slices of Bread, and put them into the Sauce, together with some sliced Onion and some Capers, let them boil in it. Dish up your Carp, throw your Ragoo upon it, and let your Garniture be fried Crusts of Bread and sliced Lemon.

To

To dress Carp à la daube.

GET a Couple of Soals and a Pike, and bone them : Of the Flesh of them make a Farce, hashing it very small, together with a few Cives, some Spice, Salt, Pepper, Nutmeg, fresh Butter, and some Crumb of Bread soak'd in Cream : Thicken your Farce with Yolks of Eggs. Then take a large Carp, fill the Body of it with this Farce, and put it a stewing in an oval Stew-pan, over a little Fire, in White Wine, seasoned with Salt, Pepper, Cloves, some Slices of Lemon, a Bunch of Sweet Herbs, and good fresh Butter : While it is a stewing get ready a Ragoo of Mushrooms, Truffles, Morels, Artichoke Bottoms, Melts of Carp, and Tails of Crawfish : Lay your Carp on an oval Dish, pour your Ragoo upon it, and serve it up very warm.

Another Way to stew Carps.

CUT them in Pieces according to their Size, set them a stewing in a Kettle or Sauce-pan, with White Wine or Claret, and season them well with Salt, Pepper, Onion shred small, Capers and some Crusts of Bread : Let all this stew together, and when it is enough, and the Sauce grown thick, serve it up.

A Carp à la Chambor.

YOU must take a large Carp, scale and wash it, lard it with thick Bacon and Ham ; being larded, take half a Dozen of Pigeons with fat Livers, Sweetbreads, Mushrooms and Truffles, if you have any ; put altogether for a Moment, in a Stew-pan, season it with Pepper, Salt,
Sweet

Sweet Herbs, a little Cullis, and Lemon Juice; then put this into your Carp, and sew it up. Lay a Napkin over your Dresher, take some Slices of Bacon, spread them over your Napkin the Length of your Carp, put more Slices over it; then fold it up in the same Napkin, and tie it on both Ends; then take a Leg of Veal, cut it into thin Slices; put them in a Stew-pan with small Slices of Ham, Onions and Carrots cut also into Slices: Put the Stew-pan over the Fire, let them sweat like Gravy of Veal; and when they begin to stick, moisten them with Broth; then put them in an oval Stew-pan, together with the Meat and Gravy: Now put in your Carps season'd with Pepper, Salt, Sweet Herbs, Cloves, Mace, three Bottles of White Wine, and a Lemon cut into Slices: Cover your Carp with the Liquor, let it boil very gently. Make a Ragoût with Sweetbreads of Veal, Mushrooms, Truffles, Cocks-Combs, fat Livers and soft Roes of Carps. Take half a Dozen of young Pigeons, which you dress *au Soleil*, or with Sweet Basil, or instead of Pigeons, a Couple of Chickens cut in four and marinated, or else larded with thin Bacon, and glazed like Fricandos. Take half a Dozen of Sweetbreads of Veal, larded with fine Bacon; let them stew and glaze like Fricandos. Take also a Dozen of large fine Crawfish; boil them, then pick their Tails, cut off the small Claws; if you have Crawfish enough to make a Cullis, you may use it instead of other Cullis. Your Carp being done and ready to be served up, take it out, let it drain, keep in Readiness your Ragoût of Pigeons, Sweetbreads of Veal and Crawfish; unfold the Napkin take off the Fat; then dish up your Carp with the Ragoût over it. Garnish your Dish with

with one Crawfish, one Pigeon, and one Sweatbread, placed by turns 'till it is full; serve it up hot.

These Sorts of Entries generally serve to remove Soops.

Entry of Carps à l'Eftoufade.

SCALE and wash your Carps, gut and wash the Inside with Wine; take an oval Stew-pan, the Bigness of the Carp, put in some Onions cut in Slices, and then your Carp; season it with Pepper, Salt, Cloves, a Dash of Vinegar and a Bottle of Wine, moisten it with hot Water, put it over a Stove, let it stew; when stewed, take it off, put Wine with which you have washed your Carp into a Stew-pan, with some Anchovies cut small; let it have a boil or two, then strain it off; put it again into the Stew-pan with a good Lump of Butter, and a Dust of Flour to thicken the Sauce, add Lemon Juice: Put your Stew-pan over the Fire, thicken your Sauce, let it be relishing; being well done, put in some good Butter rolled in Flour, take out the Bunch: Being ready to serve dish it, and serve it up hot.

Other Entry of Carps stewed.

TAKE a Carp, scale, wash and gut it, split it in two, cut each half in three Pieces, put them in a Stew-pan, with a Dozen of small Onions blanched, season them with Pepper and Salt, a Bunch made with Parsley and Sweet Herbs; moisten them with half a Bottle of good Wine, put them a stewing, take some Butter, put it in a Stew-pan with some Flour; put it over the Fire, stir it 'till it begins to have a Colour; moisten it with a little Fish Gravy, or with Water; this being well mixed and stirred together

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gether, put it into the Stew-pan with your Carp: Let it be relishing, dish it, and serve it up hot.

Entry of a broiled Carp.

SCALE and gut your Carp, slice it upon the Back, rub it with melted Butter, pepper and salt it, then broil it; put to it a Ragoût made with Mushrooms, soft Roes, Artichoke Bottoms, with Onions and Capers: Being ready to serve, dish it, with this Ragoût over it; serve it up hot.

A forced Carp.

GET a Couple of Soals with a Pike, bone them, mince the Flesh with a few Onions, fine Spice, Pepper, Salt, Nutmeg, fresh Butter, and some Crumbs of Bread boiled in Cream or Milk; thicken your minced Flesh with Yolks of Eggs, with the Whites whipped up to Snow. Take a large Carp, fill it with this minced Flesh, stew it with White Wine in an oval Stew-pan, over a slow Fire, seasoned with Pepper, Salt, Cloves, a Bunch of Sweet Herbs and fresh Butter. Keep in Readiness a large Ragoût made with Morels, Truffles, Mushrooms, Bottoms of Artichokes, soft Roes of Carps, and Crawfish Tails; let it be palatable: Make your Ragoût pretty thin; put to it a good Cullis of Crawfish, or any other Cullis, then dish your Carp with the Ragoût over it; serve it up hot.

L A M P R E Y S.

The best of this Sort of Fish are taken in the River *Severn*, and when they are in Season, the Fishmongers and others in *London*, have them generally potted from *Gloucester*;

Gloucester; but if you are where they may be had fresh, they are to be dress'd different Ways.

To fry Lampreys.

BLEED them and keep the Blood; then wash them in hot Water to take off their Slime, and cut them in Pieces. Fry them in clarified Butter with a little fried Flour, White Wine, Salt, Pepper, Nutmeg, a Bunch of fine Herbs and a Bay-Leaf; fry all this together very well, then put in the Blood, with a few Capers, and serve it hot.

To dress Lampreys with sweet Sauce.

HAving sliced and cut them in Pieces, take out the String that runs along their Backs: Toss them up in Butter and a little fried Flour, 'till they are brown; then add some Red Wine, a little Sugar, Cinamon, Salt, Pepper, and two or three Slices of Lemon; when they are enough done, put in the Blood, give them a Turn or two more; so dish up your Ragoo and serve it hot.

To make a Lamprey-Pye.

CLEANSE them well from the Slime, fet by the Blood, and let your Seasoning be Salt, Pepper, Currants, Dates, beaten Cinamon, candid Lemon-Peel and Sugar; then put them into a Pye; when it is baked, pour in the Blood and a little White Wine, and when you serve it squeeze in the Juice of a small Lemon.

To broil Lampreys.

HAVING taken off the Slime, cut them in Pieces, as you do Eels, that you intend to broil; melt a Lump of Butter, and put to it some shred Cives, Parsley, and savoury Herbs, with Pepper and Salt; put your Pieces of Lamprey into the Sauce-pan, and stir it all well together; then take them out, and drudge them with very fine Crumbs of Bread, and broil them over a gentle Fire. Serve them with a brown Sauce made as follows: Take a little Lump of Butter, put it into the Sauce-pan, with a Pinch of Flour, and brown it; add some Cives, Parsley and Mushrooms, all shred very small, a few Capers and an Anchovy, and season the Whole with Pepper and Salt; moisten it with a little Fish Broth, and thicken it with a Crawfish or other Cullis. Pour this Sauce into the Bottom of your Dish, lay your Lampreys all round it, and serve them hot.

We serve it likewise with a sweet Sauce made with Wine or Vinegar, a Lump of Sugar, a small Stick of Cinamon, and a Bay-Leaf, all boiled together. Then we take out the Cinamon and Bay-Leaf, pour the Sauce into a Dish, and lay the broil'd Lamprey round it; so serve it warm.

Sometimes we serve a broil'd Lamprey with Oil, in this Manner: We take some Oil and Vinegar, Pepper, Salt, a little Mustard, one Anchovy, a few Capers, and a little Parsley, shred very small; we beat all this together in a Porringer, then pour it into a Saucer, which we place in the Middle of the Dish, and garnish it all round with Lampreys; so serve it.

At

At other Times we serve our broil'd Lamprey dry, in Plates or little Dishes.

E E L S.

The Eels that are taken in Rivers or Running Waters are better than Pond Eels ; and of them too the Silver ones are most esteemed.

Several Ways to dress Eels, according to Mr. LAMB.

To farce Eels.

YOU may farce them on the Bone in the Nature of a white Pudding, you make your Farce of the Flesh of your Eels, which you must pound in a Mortar, and to it put some Cream, some Crumbs of Bread, with Parsley, Cives, Truffles and Mushrooms, seasoned as usual. Lay this Farce very handsomely on the Bones of your Eels, drudge them well with very small Crumbs of Bread, and bake them in an Oven in a Tart-pan, 'till they are of a fine brown Colour.

To dress Eels with white Sauce.

SKIN them, and cut them in Pieces, and blanch them in boiling Water ; then dry them with a Napkin, toss them up in Butter, with Salt, Pepper, Cloves, and Lemon Peel, together with a Glass of White Wine. Toss up likewise some Artichoke Bottoms, Mushrooms and Asparagus Tops, with Butter, and savoury Herbs ; then make a white Sauce with the Yolks of Eggs and Verjuice ; so serve them.

To

To dress Eels with brown Sauce.

WHEN you have cut them in Pieces, toss them up in clarified Butter, a little Flour, a little Fish Broth, or thin Puree, Mushrooms, Cives and Parsley shred very small, and a Faggot of Herbs; to which add Salt, Pepper, Cloves, and Capers; make all this boil together, and when your Ragoo is almost ready, put to it a little Verjuice and White Wine, and let it boil a little longer; then thicken it with an Egg to take off the Fat, and serve it warm.

To fry Eels.

STRIP them, take out the Bones, cut them in Pieces, and lay them to marinate for two Hours in Vinegar, Salt, Pepper, Bay-Leaves, sliced Onion and Juice of Lemon; then drudge them well with Flour, and fry them in clarified Butter; serve them dry with fried Parsley.

To broil Eels.

AFTER having stripped and cut them in Pieces, make Gashes in them, and lay them awhile in melted Butter, a few savoury Herbs, Parsley, Onion, Pepper, and Salt, then warm this a little, and shake it all well together; this done, take out the Eels Bit by Bit, drudge them with the Crumbs of Bread, and broil them over a gentle Fire 'till they are of a fine brown Colour; when they are broiled make a brown Sauce with Cives, Parsley and Capers, then put your Sauce in the Dish, and lay the Eels round it.

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We likewise serve broiled Eels with green Sauce, which we make as follows. Pound some Sorrel and squeeze out the Juice : Then cut an Onion very small, and tofs it up with Butter and minced Capers: Mix with it your Juice of Sorrel, squeeze in an Orange, and add some Pepper and Salt; so serve it for the first Course. We also sometimes serve it with *Sauce Robart*.

To dress Eels à la daube.

MINCE the Flesh of Eels and Tench, season it with Salt, Pepper, Cloves, and Nutmeg; cut the Flesh of another Eel into Lardoons, of which lay one Layer on the Skins, and then another of the minced Flesh, continuing to do so, 'till you have made it into the Shape of a Brick of Bread; wrap it up in a Linnen Cloth, and stew it in half Water, half Red Wine, seasoned with Cloves, Bay-Leaf and Pepper. Let it cool in its own Liquor, cut it in Slices, and serve it in Plates or little Dishes.

To dress Eels the English Way.

RUB an Eel with Salt, then with a Towel, to take off the Slime, skin it and cut it in three or four Pieces, according to its Length; lay them in a Dish, and pour on them some good White Wine; when they have lain a little while in it, take them out, and cut Notches from Space to Space on the Back and Sides, fill up these Incisions with a sort of Farce, which make as follows: Take the Crumb of White Bread, and crumb it very small; take likewise all Sorts of savoury Herbs, Parsley and Cives and shred them very small; some Pepper, Cloves, Nutmeg and Salt;

Salt; add to this the Yolks of some hard Eggs, a convenient Quantity of fresh Butter, and having mixed all this together, fill up with this Farce the Incisions you made in the Eel; which you then slip again into its Skin, and tie it at both Ends, prick it in several Places with a Fork, and then either roast it on the Spit, or broil it on the Gridiron; when it is done enough, take off the Skin, and serve it dry with Juice of Lemons, or else make a White Sauce of good Butter, Vinegar, Salt and White Pepper, together with Anchovies and Capers.

Note, That only the large Eels are dressed in this Manner.

To spitchcock an Eel.

YOU must split a large Eel down the Back, and joint the Bones, but do not strip off the Skin; cut the Fish in three or four Pieces, and while they are boiling over a gentle Fire, baste them with Butter, Vinegar and Salt. Use no other Sauce but Butter and Juice of Lemon.

For Collar'd Eel, see among the Receipts for Collaring.

T E N C H.

To stew Tench.

CUT them in Pieces, and fry them in browned Butter; then set them to stew in the same Butter with White Wine, Verjuice, Salt, Pepper, Nutmeg, a Bunch of Sweet Herbs, a Bay-Leaf or two, and a little Flour. When the Fish is stewed enough, put in some Capers, and Oysters, with

with the Juice of Mushrooms, and Lemon. Garnish the Dish with fried Bread.

A Fricasey of Tench with a White Sauce.

HAVING taking off the Slime, gut them, and cut off their Heads; slit them in two, and cut each Half in three Pieces. Melt some Butter in a Sauce-pan, and put in your Tench, together with a few Mushrooms. Let your Seasoning be Salt, Pepper, a Bunch of Sweet Herbs, and an Onion stuck with Cloves: Toss up all this together, and then add to it a little boiling Water, and a Pinch of Flour; make a Pint of White Wine boiling hot, and put it into the Fricasey; when it is wasted away as it ought to be, prepare a Thickening with the Yolks of three or four Eggs, beat up in a little Verjuice or boiled White Wine, and bind your Fricasey with it, as you do one of Pullets; put in a little minced Parsley, and a little scraped Nutmeg; so serve it.

A Fricasey of Tench with a Brown Sauce.

HAVING prepared your Tenches, as in the last Receipt, put some Flour and Butter into a Sauce-pan, and brown it; then put in your Tench with Mushrooms, and the Seasoning last above-mentioned; when you have tossed them up, moisten them with a little Fish Broth, or Juice of Onion, and having boiled a Pint of White Wine, put it into your Fricasey; when it is enough, bind it with a brown Cullis, and serve it. When Asparagus and Artichoke Bottoms are in Season we use them in this Fricasey, having first blanched them.

To farce Tench.

YOU must take off the Slime, and slit the Skin along the Back of your Tenches, and with the Point of your Knife raise it up from the Bone; then cut the Skin cross-ways at the Tail and Head, and strip it off; then take out the Bone. This done, bone a Tench or a Carp; put to the Flesh of it, some Mushrooms, a little Parsley and some Cives; season it with Salt, Pepper, sweet Spices, and a very little Sweet Herbs; then having minced it all well together, pound it in a Mortar, put to it a Piece of Butter, the Yolks of three or four raw Eggs, the Bigness of a couple of Eggs of the Crumb of Bread soaked in Cream, and pound it all well together; then farce your Tenches with it, and sew them up. Set a Pan over the Stove with some clarified Butter, and when it is hot fry the Tenches in it, one by one, 'till they are brown, and then take them up. Melt the Bigness of two Eggs of Butter in a Sauce-pan, then put to it a little Flour, and keep moving it 'till it is brown, moisten it with a little Fish Broth, and a little White Wine boiling hot; lay your Tenches into this brown, adding a Seasoning of Salt, Pepper, a Bunch of Sweet Herbs, an Onion stuck with Cloves: So keep them simmering in it over a gentle Fire; when they are enough, lay them in a Dish, pour on them a Ragoo of Melts, and serve them.

At other Times they may be served with a Ragoo of Crawfish or Oysters.

You may likewise broil these farced Tenches, rubbing them first over with melted Butter or Salt; and when they are

are broiled of a fine brown Colour, serve them with a Rago of Truffles or Mushrooms.

Boiled Tench.

TA K E Tench, fresh from the Pond, gut them, and clear them from their Scales; then put them into a Stew-pan, with as much Water as will cover them, some Salt; some whole Pepper, some Lemon-Peel, a Stick of Horse-Radish, a Bunch of Sweet Herbs, and a few Cloves; then boil them 'till they are tender, and when they are enough, take some of the Liquor, and put to it a Glas of White Wine, and a little Lemon Juice, or Verjuice, and an Anchovy shred: Then boil it a few Minutes, and thicken it with Butter rubbed in Flour, tossing up a Pint of Shrimps with the Sauce, and pour it over the Fish. Serve it with Garnish of fried Bread, cut the Length of one's Finger, some Slices of Lemon and Horse-Radish scraped, with some pickled Mushrooms, if you will, or you may toss some of them in the Sauce.

To bake Tench.

TA K E your Tench fresh from the Pond, gut them and clean them from the Scales, then kill them, by giving them a hard Stroke on the Back of the Head, or else they will live many Hours, and even jump out of the Pan in the Oven, when they are half enough. Then lay them in a Pan, with some Mushrooms, Ketchup, some strong Gravy, half a Pint of pickled Mushrooms, as much White Wine as Gravy, three or four large Shalots, an Anchovy or two, two or three Slices of fat Bacon, some Pepper, Cloves, and Nutmeg, at Pleasure, a little Salt, some

Lemon Peel, and a Bunch of Sweet Herbs; then break some Bits of Butter, and lay them on your Fish, then cover all as close as you can, and give them an Hour's baking.

When they are enough, lay them in a hot Dish, and pour off the Liquor, and strain it, only preserving the Mushrooms; then add to it a Spoonful of Lemon Juice, and thicken your Sauce with the Yolks of four Eggs, beaten with Cream, and mixed by degrees with the Sauce. Pour this over your Fish, and serve it hot with a Garnish of Beat Roots sliced, some Slices of Lemon Peel, and some Horse-Radish scraped.

Another way to bake Tenches.

PRepare and farce your Tenches as above; rub a silver Dish or a Pastry-pan with Butter; over which lay a Seasoning of Salt, Pepper, Sweet Herbs and Spices, an Onion cut in Slices, some whole Cives, and a little minced Parsley; then lay in your Tenches: Lay some of the same Seasoning over them, sprinkle them with melted Butter, drudge them with very fine Crumbs of Bread, and bake them in an Oven; we serve them with Ragoos of all Sorts, *Legumes*, which must be laid under them; or with a Cullis of Crawfish, or with Anchovy Sauce, and sometimes dry.

B A R B E L S.

B A R B E L S.

To stew Barbels.

HA V I N G scaled and drawn your Barbels, put them into a Stew-pan, with Wine, fresh Butter, Salt, Pepper, and a Bunch of Sweet Herbs; when they are ready, knead a Bit of Butter with a little Flour, and put it in to thicken the Sauce; so serve them.

Others dress them as above, excepting the Butter, of which they use none: But when the Barbels are stewed, then serve them up with a Ragoo made of Mushrooms, Truffles, Morels, Artichoke Bottoms, Salt, Pepper, fresh Butter, Broth made of Fish, or Juice of Onions.

To dress Barbels au Court-Bouillon.

IT is generally the largest Fish that is dressed in this Manner: Take, therefore, a large Barbel, and draw it, but do not scale it. Lay it on a Dish, and throw on it Vinegar and Salt scalding hot: Then set your Fish over the Fire with White Wine, Verjuice, Salt, Pepper, Cloves, Nutmeg, Bay Leaves, Onions, Lemon, or Orange Peel; when it boils very fast put in your Barbel; and when it is boiled, take it up and serve it dry upon a clean Napkin, instead of a Dish of Roast Meat. Let your Garniture be Parsley or Garden Cresses.

To broil Barbels.

HA V I N G scaled and drawn them, cut small Notches in their Sides; then rub them over with melted Butter, and strew pounded Salt upon them, so broil them on a Gridiron

Gridiron. Let the Sauce be fresh Butter, with Salt, Pepper, Nutmeg, Capers, Anchovies, and Cives shred small; use a little Flour to thicken it, and put in a little Water with two or three Drops of Vinegar, and keep it continually shaking 'till it is come to a due Thickness, then pour it on the Fish. Let your Garniture be fried Mushrooms, with Roes of Carps and Slices of Lemon.

To hash Barbels.

BONE them, and hash the Flesh; put it into a Sauce-pan, and dry it over the Fire 'till it is grown white; then mix it with Mushrooms, Truffles, Cives, and Parsley cut very small: Brown some fresh Butter in a Sauce-pan with a little Flour, and put in the Hash; let it have two or three Turns, season it with Salt, Pepper, and a Slice or two of Lemon; moisten it with some Fish Broth, and three or four Spoonfuls of Crawfish Cullis, or of other Fish to thicken it, and serve it hot for a first Course.

To boil Barbels.

AFTER they are scaled and drawn, make small Incisions in the Sides of them; then rub them with melted Butter, and strew them over with pounded Salt: This done, lay them on the Gridiron, and when they are broiled, make your Sauce with fresh Butter, Salt, Pepper, Nutmeg, Anchovies, Capers, Cives shred small, with a little Flour to thicken it, put to it likewise a Drop of Water, and as much Vinegar, shaking it continually 'till it be thickened, and then pour it on your Fish: Otherwise you may use the same Sauce as for a roasted Pike.

M U L L E T S.

M U L L E T S.

There are two Sorts of Mulletts, the Sea-Mullet and River-Mullet, both equally good.

To boil Mulletts.

BOIL the Fish, but lay by the Roes and Livers, when the Fish is boiled, pour away most Part of the Water, and put into the rest a Pint of Claret, some Salt and Vinegar, and two sliced Onions, with a Bundle of Winter Savoury, Marjoram and Thyme, sliced Nutmeg, broken Mace and the Juice of a Lemon. Boil all these well together, then put in the Fish, and when you judge that it tastes strong of the Ingredients, put in three or four Anchovies, and serve it up with stewed Oysters.

To broil Mulletts.

AFTER having scaled and gutted them, we cut Gashes in the Sides of them; dip them in melted Butter, and then broil them. We make a Sauce with clarified Butter, fried Flour, Capers, Slices of Lemons, Faggot of Herbs, Pepper, Salt, Nutmeg, and Verjuice, or Juice of Orange.

To fry Mulletts.

HAVING prepared them as above, fry them in clarified Butter: Let your Sauce be some of the same Butter in which they were fried, with Anchovies, Capers, Juice of Orange, and Nutmeg. Rub the Dish with a Shalot, or a Clove of Garlick.

You may likewise put them in a Pie, as you do several other Fish.

To

To marinate a Mullet.

YOU must, to a Quart of Water, take a Gallon of Vinegar, a good Handful of Bay-Leaves, as much Rosemary, a Quarter of a Pound of Pepper beaten; put all these together, and let them seeth softly, and season it with a little Salt, then fry your Fish with frying Oil, 'till it is enough, and afterwards put it into an earthen Vessel, and lay the Bay Leaves and Rosemary between and about the Fish, and pour the Broth upon it, and when it is cold, cover it up to keep 'till you want it.

*P I K E.**To roast a Pike.*

GET a large Pike, gut it, and clean it, and lard it with Eel and Bacon, as you lard a Fowl; then take Thyme and Savoury, Salt, Mace and Nutmeg, some Crumbs of Bread, Beef Sewet and Parsley; shred all very fine, and mix it up with raw Eggs; make it in a long Pudding, and put it in the Belly of your Pike, skewer up the Belly, and dissolve Anchovies in Butter, and baste with it; put two Splints on each Side the Pike, and tie it to the Spit; melt Butter thick for the Sauce, or, if you please, Oyster Sauce, and bruise the Pudding in it. Garnish with Lemon.

Pike au Swimmier.

SCALE and gut it, then wash and dry it; make a good deal of Force-Fish with Eel, Whiting, Anchovy, Sewet, Pepper, Salt, and crumbed Bread, also Yolks
of

of Eggs, Thyme, and Parsley, and a Bit of Shalot; then fill the Belly full of this Forcing, and draw with a Pack-Needle some Packthread through the Eyes, the Middle and Tail, in the Shape of an S; then wash it over with Butter and Egg, and crumb it over with Bread: You may bake it, or roast it with a Caul over it, and sauce it with Capers and Butter the *French* way.

Another way to dress a Pike.

YOU may roast it with a good Forcing in the Belly, with Oysters, Liver, Sewet, Crumbs of Bread, Thyme, Parsley, and Eggs, Anchovies, and a Shalot; fill the Belly, and either bake or roast it; sauce it with Oyster Sauce; the *French* way is with Caper Sauce, and you may boil it with Anchovy Sauce, or fry it in Slices; and serve it with plain Butter or fried Parsley.

To souce a Pike.

PUT your Pike into as much Water as will cover it, with a Handful of Bay-Leaves, some Cloves and Mace: Let it boil 'till it is so tender that a Straw may be run thro' it; then take it up, and put in Liquor, White Wine and Vinegar, with an Anchovy: When your Pike is cold, slip it into the Pickle, which will turn to a Jelly, and keep for a considerable time.

To dress a Pike with Oysters.

FIRST scale and gut it, and wash it clean, cut it in Pieces, and put them into a Stew-pan, with White Wine, Parsley, Cives, Mushrooms, and Truffles; all of them hashed together, with Salt, Pepper, and Butter, and

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set it over a Stove to stew; blanch some Oysters in Water, and a little Verjuice; then throw them, with their own Liquor, into the Stew-pan, but not 'till the Pike is near enough; when done, serve it, garnishing your Dish with sliced Lemon.

S C A T E and T H O R N B A C K.

To crimp Scate.

IT must be cut into long Slips cross-ways, the Flesh into ten Pieces, Inch broad, and ten long, more or less, according to the Breadth of your Fish; then boil it off quick in Water and Salt, and send it dry on a Dish turned upside down in another, and serve Butter and Mustard in one Cup, and Butter and Anchovy in another.

Scate or Thornback, the Dutch or English way.

HA V I N G skinned them on both Sides, cut the two Sides from the Body, and each Side down through the Middle; then lay each Half cross-ways, and cut it in Slices cross-ways, half an Inch thick. When you come up toward the thick Part, cut it thinner; throw it in cold Water with the Liver, an Hour or two before you boil it. If your Fish is fresh, it will make it curdle and turn crimp. Then boil it in a brass Dish, with fresh Water, Salt, and Vinegar; skim it well in the boiling; put your Liver a boiling two or three Minutes before you put in your cut Fish, which will be boiled in a Quarter of an Hour; take up your Slices carefully, that you break them not; for they will be turned round like a Hoop, and very tender; drain them

them well, and slip them into your Dish, with some Sippets under them. Let your Sauce be a Pound of Butter, a Spoonful of Vinegar, two Spoonfuls of Water, a little Dust of Flour, the Yolks of two Eggs, some scraped Nutmeg, a little beaten Pepper, and minced Anchovy; draw this up together to the Thickness of a Cream; then put in a good Spoonful of Mustard, and half a Lemon; pour it hot over your Fish, and lay the Liver upon it. Let your Garnishing be a little picked Parsley, clean washed; so serve it up.

This Sauce is proper for boiled Smelts or Sparlings, or for boiled fresh Herrings.

Scate or Thornback, au Court-bouillon.

GUT it and wash it well with Water, then boil it in Water with Vinegar, Salt, Pepper, Cloves and savoury Herbs; when it is almost boiled throw in the Liver to boil in a Moment, then take the Fish off the Fire, and let it stand in its own Liquor. When it is almost cold take it up, skin it, and pick out the Thorns; having cleaned it well, lay it in a Dish, and serve it with a brown Sauce, made of oiled Butter and Parsley tossed up in it, with a Drop of Vinegar.

Scate, with Anchovy Sauce.

THE Scate being boiled, as in the foregoing Receipt, let it stand to cool, then skin it and take out the Thorns in like Manner; lay it handsomely in the Dish you intend to serve it in, and set it over a Chafing-Dish of Coals; mean while prepare the following Sauce: Put into a Sauce-pan some fresh Butter and a Pinch of Flour;

season it with Salt, Pepper, and Nutmeg, moisten it with a little Vinegar and Water; wash a couple of Anchovies, mince them, and put them into the Sauce, and turn it over the Stove; when the Sauce is thickened, pour it on your Scate, and serve it hot for the first Course.

At another time you may serve it with Capers in a White Sauce, or with a Crawfish Cullis in White Sauce likewise, and pour it on your Fish.

To fry Scate with a Brown Sauce.

GUT your Scate, cut it in two in the Middle, and blanch it in scalding Water, take off the Skin and the Thorns, and set it a cooling; then drudge it with Flour, and fry it in clarified Butter; when it is fried, take it up, drain it, and put it into a Sauce-pan. Make a brown Sauce as follows: Mince some Cives and Parsley; set a Sauce-pan over a Stove with a Lump of fresh Butter, and melt it; then put in a little Flour and brown it; when it is browned put in the Cives and Parsley, together with Fish-broth, or Juice of Onions; season it with Salt and Pepper; let it simmer a while, then put it into the Sauce-pan to your Scate, with some minced Capers, and let it all simmer together; take up your Scate, and having laid it in a Dish, bind your Sauce with a Crawfish or other good Cullis, pour it on your Scate and serve it.

At another Time the Scate being fried, and having simmered in the brown Sauce, as above, it may be served with pouring on a Ragoo of Crawfish, or of Melts, or Muscles.

FLOUNDERS and PLAICE.

Flounders with Sorrel.

GUT them and cleanse them well, then slash them cross-ways three Cuts only on one Side, and lay them in your Sauce-pan ; put in as much Water as will just cover them, with a little Vinegar, Salt, and one Onion, boil them quick, then boil four Handfuls of Sorrel, pick off the Stalks and chop it very small, and put about half a Pound of melted Butter, or more, according to the Quantity of your Fish, so put it over your Flounders, and serve away quick.

To dress Flounders or Plaice with Garlick and Mustard.

GET Flounders very new, and cut all the Fins and Tails, then take out the Guts and wipe them very clean, they must not be at all washed ; then with your Knife scotch them on both Sides very grossly ; then take the Tops of Thyme, and cut them very small, and take a little Salt, Mace, and Nutmeg ; and mingle the Thyme and them together, and season the Flounders, lay them on the Gridiron and baste them with Oil or Butter, let not the Fire be too hot ; when that Side next the Fire is brown, turn it, baste it on both Sides 'till you have broiled them brown, when they are enough, make your Sauce with Mustard, two or three Spoonfuls according to Discretion, six Anchovies dissolved very well, about half a Pound of Butter drawn up with Garlick, Vinegar, or bruised Garlick in other Vinegar, rub the Bottom of your Dish with
Garlick,

Garlick, so put your Sauce to them and serve them: You may fry them if you please.

A Fricasey of great Plaice or Flounders.

RUN your Knife all along upon the Bone, on the Back-Sides from Head to the Tail, and take the Bone clear out; then cut your Plaice in six Collops, dry them very well from the Water, sprinkle them with Salt, and flour them well, and fry them in a very hot Pan of Beef-Dripping, so that they may be crisp; take them out of the Pan and keep them very warm before the Fire; then make clean the Pan, and put into it Oysters and their Liquor, some White Wine, the Meat out of the Shell of a Crab or two: Mince half the Oysters, some grated Nutmeg, three Anchovies; let all these stew up together, then put in half a Pound of Butter, and put in your Plaice or Flounders, and toss them well together, and dish them on Sippets, and pour the Sauce over them. Garnish the Dish with Yolks of hard Eggs, minced and sliced Lemon. After this Manner do Salmon, or any firm Fish.

Another Way to dress Flounders.

FLEA off the black Skin, and score the Fish over on that Side with a Knife, lay them on a Dish, and pour on them some Vinegar, and strew good Store of Salt, let them lie for half an Hour; in the mean Time set on the Fire some Water and a little White Wine, Garlick and Sweet Herbs, as you please, putting into it the Vinegar and Salt wherein they lay, when it boils put in the biggest Fish, then the next 'till all be in; when they are boiled take them out, and drain them very well, then draw some sweet Butter

ter thick, and mix with it some Anchovies shred small, which being dissolved in the Butter, pour it on the Fish, strewing a little sliced Nutmeg, and minced Oranges and Barberries.

To stew Flounders.

GET small Flounders, and put them in a Stew-pan, with as much Water as will cover them; put into the Liquor a Blade of Mace, some Salt, a Bit of Lemon Peel, and a Spoonful of Lemon Juice; when just done, pour off the Liquor into a Sauce-pan, and melt your Butter with it; put in a Piece of Anchovy, a Bit of Shalot, Mushrooms, and Ketchup, draw it thick: Dish your Fish with Sippets of Bread, and pour your Sauce over it.

S O A L S.

Soals with a Ragoo of Crawfish.

YOU must take some Soals, and having gutted, scraped, washed and dryed them, cut off the Heads and the Tails; slit them along the Back, and take out the Bones. Take a small Soal and bone it, lay the Flesh on a Table, with a little Parsley and Cives, some Mushrooms, the Yolks of three or four raw Eggs, the Bigness of an Egg of Bread soaked in Cream, and fresh Butter in Proportion; season this with Salt, Pepper, Sweet Herbs, and a little Spice, mince it all well together, and pound it in a Mortar, then farce your Soals with it. Rub the Bottom of a Dish, or Pasty-pan, over with Butter; season it with Salt, Pepper, a very little Sweet Herbs, and minced Parsley, together

ther with a couple of whole Leeks; then turn in the Soals, the farced Side downmoſt, and ſeaſon the uppermoſt Side with Salt, Pepper, and Nutmeg; ſprinkle them over with melted Butter, drudge them ſlightly with Bread crumbed very fine, and ſet them to bake in the Oven, or under a baking Cover; when they are done enough, and of a fine Colour, lay them in a Diſh, and pour a Ragoo of Crawfiſh upon them. We likewiſe ſerve them with a Ragoo of Oyſters, or of Muſhrooms or Truffles.

To dreſs Soals in Champaign Wine.

GET ſome middle-fiz'd Soals, and having gutted and ſcaled them, cut off the Head and Tail, and the Fins all round them; lay them in a Stew-pan, ſeaſon them with Salt, Pepper, an Onion ſtuck with Cloves, a Bunch of Sweet Herbs, ſome whole Cives, minced Parſley, and Slices of Lemon: Pour on them a Pint of *Champaign* Wine, and a little Fiſh Broth; to which add a Lump of Butter, and ſome Crumbs of Bread grated very fine; ſet all this over a Stove with a quick Fire. When the Soals are enough ſtewed, and the Liquor is waſted away as it ought, thicken it with a brown Cullis, or with one of Crawfiſh: Lay the Soals handſomely on a Diſh, pour the Sauce upon them, and ſerve them warm for fiſt Courſe.

To marinate Soals.

LET large Soals be well waſhed, ſkinn'd and dry'd; that done, beat them with a Rolling-Pin, and dip them on both Sides in the Yolks of Eggs temper'd with Flour: Then putting your Fiſh into a Frying-pan, with as much *Florence* Oil as will cover them, fry them 'till they
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are brown, and come to a bright yellow Colour. At that Instant, take them up, drain them on a Plate, and set them by to cool. For the Pickle, take White Wine Vinegar well boiled with Salt, Pepper, Nutmeg, Cloves and Mace: It is requisite to turn the Liquor into a broad earthen Pan, that the Fish may lye at full Length, and the Dish is to be garnished with Flowers, Fennel and Lemon Peel.

A Surtout of Soals.

MAKE a Farce of the Flesh of a Carp and an Eel as follows: Mince it on a Table with some Mushrooms, Parsley and Cives; season the whole with Salt, Pepper, a little Sweet Herbs and Spice; and put it into a Mortar; take the Bigness of two Eggs of the Crumb of Bread, put it into a Sauce-pan, with some Cream or Milk, and boil it over a Stove; when it comes to be half thickened, put in the Yolks of two Eggs, stir them well about in it, and when it is boiled very thick, take it off and set it a cooling: Mean while, the Farce being well pounded, add to it as much Butter as your Discretion thinks fit, three or four Yolks of raw Eggs, and the Bread Cream; pound the whole again together, then take it out of the Mortar: Fry two or three Soals, and when they are fried, raise up the Flesh in long Flakes or Slices; set a Sauce-pan over a Stove with a Lump of Butter, a Handful of small Mushrooms, and some Truffles cut in Slices; toss them up, moisten them with a little Broth, season the whole with Salt, Pepper, and a Bunch of Sweet Herbs, and boil it; when it is enough boiled, take the Fat clean off; and having bound the Sauce with a brown Cullis, or one of Crawfish, put in the Slices or Flakes of your Soals, and let them sim-

mer over a gentle Fire, then take them off and set them a cooling: Take a Silver Dish, spread the Bottom of it with some of the Farce round it; when your Ragoo of Soals is cold, pour it into the Dish, and cover it with some of the same Farce; dip a broad Knife in beaten Eggs, and rub it gently over the Farce to make it lie smooth; lay all round it some thin Slices of thin Bread, sprinkle it over with melted Butter, drudge it with very fine Crumbs of Bread, and set it to bake in an Oven; when it is baked and of a fine Colour, take it out of the Oven, clear it well of the Fat, wipe the Brims of the Dish very clean, and serve it hot for the first Course.

Note, We make all Sorts of Surtouts of Fish, in the same Manner, that is to say, always with the same Farce; it is only the Ragoo you put in, that makes the Difference and gives the Name to it.

L O B S T E R S.

To roast Lobsters.

RUN a small Bird-Spit thro' the Lobsters Belly, then tie them fast to the Spit with Packthread, and when they are enough they will crackle; lay a whole one, the largest of all, in the Middle of the Dish; butter the rest in Shells, as in the following Receipt, with Pepper, Lemon and an Anchovy dissolved in White Wine; mix the whole together, and serve them up with Lemon and Oysters.

To

To roast Lobsters alive.

HAVING tied them fast on the Spit, baste them with Salt and Water 'till they look red, and then with Butter and Salt; let the Sauce be Anchovies dissolved in White Wine, a little Pepper and the Juice of a Lemon.

To Butter Lobsters.

TAKE out the Meat, pick it small, and set it to stew gently in a Sauce-pan over a Stove, with White Wine, Salt, and a Blade of Mace; when it is very hot, put to it some Butter, and Crumbs of Bread; warm the Shells before the Fire, fill them with Meat, and so serve them up.

To broil Lobsters.

FIRST boil them, then lay them on the Gridiron; baste them either with Butter alone or mixed with Vinegar; let them broil leisurely, and when you think they are enough, serve them up with Butter and Vinegar beat thick, to which put some grated Nutmeg and sliced Lemon.

To pot Lobsters.

TAKE a Dozen of large Lobsters, take out all the Meat of their Tails and Claws after they are boiled; then season them with beaten Pepper, Salt, Cloves, Mace, and Nutmeg, all finely beaten and mixed together, then take a Pot, put therein a Layer of fresh Butter, upon which put a Layer of Lobster, and then strew over some Seasoning, and repeat the same 'till your Pot is full, and your Lobster all in, bake it about an Hour and half, then set it

by two or three Days, and it will be fit to eat : It will keep a Month or more, if you pour from it the Liquor when it comes out of the Oven, and fill it up with clarified Butter : Eat it with Vinegar.

To dress Crabs.

HA V I N G taken out the Meat and cleansed the Skins, put it into a Stew-pan, with a Quarter of a Pint of White Wine, or Canary, some Crumbs of White Bread, an Anchovy and a little Nutmeg : Then setting them over a gentle Fire, slip in the Yolk of an Egg with a little beaten Pepper, and stir all well together, in order to be served up for a side Dish.

To butter Prawns, Shrimps, or Crawfish.

TA K E out all the Tails, and leave the Body Shells, clean them, make a Stuffing with some of the Infides, Eggs, Crumbs of Bread, Anchovies, Pepper, Salt, Nutmeg, and a Piece of Butter, or Sewet, chopped very fine. Mix all this well ; put in a little Thyme and Parsley minced, and fill the Body Shells therewith ; the other Part you must butter as you do Lobsters, which lay round your Body Shells, and bake them in a gentle Oven : You may put some Oysters and Marrow in your forced Fish, if you please ; so serve away hot.

To make an artificial Crab or Lobster.

IT is to be supposed that you have by you the large Shells of Sea Crabs clean'd ; then take Part of a Calf's Liver, boil it and mince it very small, and a little Anchovy Liquor, and but very little, to give it the Fish Taste. Mix
it

it well with a little Lemon Juice, some Pepper, and some Salt, with a little Oil, if you like it, and fill the Shells with it; and then the Outside Part of the Liver, being a little hard, will feel to the Mouth like the Claws of the Crab broken and picked, and the inner Parts will be soft and tender, like the Body of a Crab. One may serve this cold, and it will deceive a good Judge, if you do not put too much of the Anchovy Liquor in it. It is very good cold; but if you would have it hot, take the following Receipt.

To make artificial hot buttered Sea-Crabs.

MAKE the great Shells of Crabs clean, and prepare some Liver, as before; or if you cannot get Calf's Liver, get a Lamb's Liver, or a young Sheep's Liver will do tolerably well. Boil these, and shred them as directed before, and put a little Anchovy Liquor to them; then add a little White Wine, some Pepper and Salt at pleasure, and some other Spice at Discretion, with Butter necessary to make it mellow, over a gentle Fire, or a little Sallet Oil, if you like Oil. Then add a little Lemon Juice in the Shells, stirring the Mixture together; then serve them up hot with Lemon sliced.

To make artificial Crabs.

TAKE some of the White of a roasted or boiled Chicken's Breast, and shred it very small; then add some Roots of Potatoes boiled and beat into Pulp, mix these together, and grate a little Lemon Peel upon it, and add a little Anchovy Liquor to it with some Oil; and put a little Lemon Juice to it, or Vinegar, with some Pepper
and

and Salt, serve it upon Sippets, garnished with sliced Lemon. These may be butter'd in Shells as the former, but the first is rather the best.

To make artificial Lobsters.

PRactice the same Method with either of the former; and to imitate the Tail of the Lobster, put in the Tails of Shrimps, Buntings, Prawns, or Crawfish; the last cut in Pieces, and serve them either upon Sippets in a Plate, or in the large Shell of the Lobster.

This is a sort of Salmy, or Salmy-Gundy, as they call it in *England*; but is very much like the thing we want: and we think if the Shrimps, or others, were put into the first, it would make it better than putting in the Anchovy Liquor; but if they are to imitate a Crab, they must chop the Shrimps or Prawns very small.

P E R C H E S.

Perches with Anchovy Sauce.

GUT your Perches, and stew them in a *Court-bouillon*, as follows: Lay them into a Stew-pan with some sliced Onion and Lemon, some Parsley, Cives, Bay Leaves, Basil, Cloves, Pepper and Salt, two Glasses of White Wine, a little Vinegar, and as much Water as will cover them; so stew them over a Stove; then take them off, and set them to cool a little in the *Court-bouillon*: When they have stood a while take them out, skin them without breaking the Flesh, lay them in a Dish, and cover them that they may not grow cold. Put some fresh Butter

ter into a Sauce-pan, with a little Flour, a couple of minced Anchovies, some Capers, and a whole Leek, a Slice or two of Lemon, the whole being seasoned with Salt, Pepper, and a little Nutmeg, add to it a little Water and Vinegar. Keep turning the Sauce over a Stove with a Spoon, and when the Butter is melted and thickened, take out the Leek and sliced Lemon, pour it on the Perches, and serve them for the first Course.

Perches with a Cullis of Crawfish.

YOUR Perches being stewed in a *Court-bouillon*, skin them and lay them in a Dish, as in the foregoing Receipt, make a Sauce as follows: Put the Quantity of two Eggs of fresh Butter into a Sauce-pan with one minced Anchovy, some Pepper, Salt, a little grated Nutmeg, a Pinch of Flour, a Drop or two of Water, and as much Vinegar, turn it over a Stove with a Spoon; when the Butter is melted and a little thickened, put in some Crawfish Cullis; pour this Sauce on your Perches, and serve them for the first Course. They may be served likewise with all Sorts of Cullises as well as this.

Perch dressed in Fillets.

LET Mushrooms be well cleansed and boiled in a little Cream: Then your Fillets or Slices of Perch being ready cut, mix them together, and let all boil, with a thickening Sauce made of three Yolks of Eggs, Parsley shred, grated Nutmeg, and the Juice of a Lemon; stir them very gently, for fear of breaking your Fillets; and when they are enough, dress them. Garnish with Lemon Slices, &c.

T R O U T S.

T R O U T S.

To fry Trouts.

FI R S T with a Knife, gently scrape off all the Slime from your Fish, wash them in Salt and Water, gut them and wipe them very clean with a Linnen-Cloth; that done, strew Wheat-Flour over them, and fry them in sweet Butter, 'till they are brown and crisp: Then take them out of the Frying-Pan, and lay them on a Pewter-Dish well heated before the Fire; pour off the Butter they were fried in, into the Grease Pot, and not over the Trouts: Afterwards, good Store of Parsley and young Sage being fry'd crisp in other sweet Butter, take out the Herbs and lay them on your Fish. In the mean while, some Butter being beaten up with three or four Spoonfuls of scalding-hot Spring-Water, in which an Anchovy has been dissolved, pour it on the Trouts, and let them be serv'd up. Garnish with the Leaves of Strawberries, Parsley, &c.

After this Manner Grailings, Perches, small Pikes or Jacks, Roaches and Gudgeons may be fry'd; their Scales being first scrap'd off: And you may thus fry small Eels, when they are flead, gutted, wiped clean, and cut into Pieces of four or five Inches long; several Pieces of Salmon, or a Chine of it, may likewise be dress'd in the same Manner.

The best way of boiling Trouts.

L E T the Trouts be wash'd, and dry'd with a clean Napkin; then open them, and having taking out the Guts, with all the Blood, wipe them very clean on the Inside,

side, without washing, and give each three Scotches with a Knife to the Bone, only on one Side: After that, pour into a Kettle or Stew-pan as much hard stale Beer, with Vinegar, and a little White Wine and Water, as will cover the Fish: Then throw into the Liquor a good Quantity of Salt, a Handful of sliced Horse-Radish-Root, with a small Faggot of Parsley, Rosemary, Thyme and Winter Savoury: That done, set the Pan over a quick Wood-Fire, and let the Liquor boil up to the Height before you put in your Fish; then slip them in one by one, that they may not so cool the Liquor, as to make it fall. While the Fish are boiling, beat up Butter for the Sauce with a little of the Liquor, and as soon as it is enough, drain off the Liquor, lay your Trouts in a Dish, and pour melted Butter upon them, strewing them plentifully over, with shav'd Horse-Radish, and a little powder'd Ginger. Garnish the Sides of the Dish with sliced Lemon, and send it to the Table.

In the same Manner you may dress Grayling, Carp, Bream, Roach and Salmon; only they are to be scal'd, which must be done very lightly and carefully with a Knife. A Pike may also be thus dress'd, the Slime being first well scour'd off with Water and Salt: And a Perch may be ordered after the same Manner, but the Skin must be taken off, before you pour on the Sauce.

To pot Trouts.

SCALE and clean your Trouts very well, wash them in Vinegar, and slit them down the Back, after which put Pepper and Salt into the Incision, and on their Out-sides, and let them lie upon a Dish three Hours; then lay them in an earthen glaz'd Pan, with Pieces of Butter upon

N^o 12. L 1 them,

them, and put them in an Oven two Hours, if they are Fish of fourteen Inches long, or less in Proportion, taking Care to tie some Paper close over the Pan. When this is done, take away from them all the Liquor, and put them in a Pot, and as soon as they are quite cold, pour some clarify'd Butter upon them, so cover them; and they will eat as well as potted Charrs.

To souce Trouts.

TAKE a Quart of Water, a Pint of White Wine, and two Quarts of White Wine Vinegar, with Pepper, Salt, Nutmeg, Cinamon and Mace, an Onion stuck with Cloves, a little Lemon Peel, and a Faggot of Sweet Herbs; let these boil together a little while, and put in your Trouts, and boil them according to their Bigness; then take them out of the Liquor to be cold, and put your Souce Liquor into a Stone Jar to cool: If 'tis not sharp add more Vinegar, and a little Salt, and keep your Fish therein; if you would have them hot, you may take them out of the above Souce, when enough; and take for Sauce, a little of the Liquor, *French* White Wine, an Anchovy washed clean, and some Mace, with Oysters and Shrimps, and Butter kneaded in Flour. Garnish with fried Smelts, and sliced Lemon, and serve it.

You may do Salmon, Pike, Mullet, and most other Fish the same Way; only if you dress them to eat hot immediately, you may alter the Sauce if you please.

To make Virginia-Trouts.

TAKE pickled Herrings, cut off their Heads, and lay the Bodies two Days and Nights in Water; then washing them well, season them with Pepper, Cinamon, Cloves,

Cloves, Mace, and a little red Saunders: Afterwards lay them close in a Pot with a little chopp'd Onion, strew'd over them, and cast between every Layer. When you have done thus, put in a Pint of Claret, cover them with a double Paper ty'd on the Pot, and set them in the Oven with Household Bread. They are to be eaten cold.

To dress Haddocks the Dutch Way.

BEING scaled and gutted, gash them, with a sharp Knife, into the Back-Bone on both Sides, and throw them into cold Water for an Hour; then boil them in Salt, Water, and Vinegar. They will boil in less than half an Hour, but that must be according to the Bigness; only boil them 'till they will come from the Bone: Then for your Sauce, take Turnips, cut them as small as Yolks of Eggs, and boil them tender in Water and Salt: In *Holland* they boil them with the Fish, and they take very little more boiling than they, because they are better than ours; but if you boil *English* Turnips, you must boil them a little before you put in your Fish; but you must not boil your Turnips so tender as if they were to eat with Beef and Mutton; then drain them from the Liquor, and put two or three Dozen of Turnips, according to the Bigness of your Dish, into a Pound of drawn Butter, and a little fine minced Parsley, so put your Haddocks into the Dish, and Sippets under them; and pour your Turnips and Sauce over them, throw a little minced Parsley about your Dish; so serve it. You may do Whitings or Soals the same Way.

*C H U B S.**To roast a Chub.*

SCALE your Chub, wash it well, and take out the Guts; to that End, make a little Hole as near the Gills as you can, and cleanse the Throat; afterwards, having put some Sweet Herbs into the Belly, tie the whole Fish with two or three Splinters to the Spit, and roast it, basting the same often, with Vinegar, or Verjuice and Butter, mix'd with good Store of Salt: By this Means, the watery Humour, with which all Chubs abound, is effectually dried up. A Tench may be dressed after the same Manner.

To broil a Chub.

WHEN you have scaled the Chub, cut off its Tail and Fins, wash it clean, and slit it thro' the Middle; then give it three or four Cuts or Scotches on the Back, with a Knife, and broil it on Wood-Coals; all the Time it is broiling, baste it with Sweet Butter, mingled with a good deal of Salt, and a little Thyme shred very small.

To boil a Chub.

SET a Kettle over the Fire, with Beer-Vinegar and Water, so much as will cover the Fish, and put Fennel therein, with good Store of Salt: As soon as the Water boils, slip in your Chub, being first scalded, gutted and cleansed, about the Throat: When 'tis enough, take it out, lay it on a Board to drain, and after an Hour's lying thus,
pick

pick all the Fish from the Bones: Then turn it into a Pewter-Dish set over a Chafing Dish of Coals, with melted Butter, and send it very hot to the Table.

S T U R G E O N.

Of a Sturgeon, how it ought to be cured, for cold Meat, or dressed hot for the Table.

The Sturgeon is a Fish commonly found in the Northern Seas, but now and then we find them in our great Rivers, the *Thames*, the *Severn*, and the *Tyne*; this Fish is of a very large Size; even sometimes to measure eighteen Feet in Length: They are in great Esteem when they are fresh taken, to be cut in Pieces, of eight or ten Pounds, and roasted or baked; besides, to be pickled and preserved for cold Treats: And moreover, the Cavier, which is esteemed a Dainty, is the Spawn of this Fish.

To cure, or pickle Sturgeons from Hamborough.

TAKE a Sturgeon, gut it and clean it very well within Side, with Salt and Water; and in the same Manner clean the Outside, wiping both very dry with coarse Cloaths, without taking any of the great Scales from it: Then take off the Head, the Fins and Tail, and if there is any Spawn in it, save it to be cured for Cavier: When this is done, cut your Fish into small Pieces, of about four Pounds each, and take out the Bones, as clean as possible, and lay them in Salt and Water for twenty four Hours; then dry them well with coarse Cloaths; and such
Pieces

Pieces as want to be rolled up, tie them close with Bass Strings, that is, the Strings of Bark which compose the Bass Mats, such as the Gardeners use; for that being flat, like Tape, will keep the Fish close in the boiling, which would otherwise break, if it was tied with Packthread; strew some Salt over the Pieces, and let them lie three Days, then provide a Piece of Wicker, made flat, and wide as the Copper or Cauldron you will boil your Fish in, with two or three Strings, fastened to the Edges, the Ends of which should hang over the Edges of the Copper. The Pans we generally boil our Fish in, are shallow and very broad; then make the following Pickle, *viz.* One Gallon of Vinegar to four Gallons of Water, and to that Quantity put four Pounds of Salt. When this boils, put in your Fish; and when it is boiled enough, take it out, and lay it in single Pieces, upon Hurdles, to drain, or upon such Boards as will not give any extraordinary Taste to the Fish. Some will boil in this Pickle a Quarter of a Pound of whole Black Pepper.

When your Fish is quite cold, lay it in clean Tubs, which are called Kits, and cover it with the Liquor it was boiled in, and close it up, to be kept for Use.

If at any Time you perceive the Liquor to grow mouldy or begin to mother, pass it thro' a Sieve; add some fresh Vinegar to it, and boil it; and when it is quite cold, wash your Fish in some of it, and lay your Pieces a fresh in the Tub, covering them with Liquor as before, and it will keep good several Months. This is generally eaten with Oil and Vinegar.

To prepare the Cavier or Spawn of the Sturgeon.

WASH it well in Vinegar and Water, and then lay it in Salt and Water two or three Days; then boil it in fresh Water and Salt; and when it is cold, put it up for Use. This is eaten upon Toasts of White Bread with a little Oil.

To roast a Piece of fresh Sturgeon.

GET a Piece of fresh Sturgeon, of about eight or ten Pounds; let it lie in Water and Salt, six or eight Hours, with its Scales on; then fasten it on the Spit, and baste it well with Butter for a Quarter of an Hour; and after that, drudge it with grated Bread, Flour, some Nutmeg, a little Mace powdered, Pepper and Salt, and some Sweet Herbs dried and powdered, continuing basting and drudging of it 'till it is enough; then serve it up with the following Sauce, *viz.* One Pint of thin Gravy and Oyster Liquor, with some Horse-Radish, Lemon Peel, a Bunch of Sweet Herbs, some whole Pepper, and a few Blades of Mace, with a whole Onion, an Anchovy, a Spoonful or two of Liquid Ketchup, or some Liquor of pickled Walnuts, with half a Pint of White Wine; strain it off, and put in as much Butter as will thicken it. To this put Oysters parboiled, Shrimps or Prawns pick'd, or the Inside of a Crab, which will make the same Sauce very rich; then garnish with fried Oysters, Lemon sliced, buttered Crabs and fried Bread, cut in handsome Figures, and pickled Mushrooms. *N. B.* If you have no Ketchup, you may use Mushroom Gravy, or some of the travelling Sauce mentioned in this Book, or else a small Tea Spoonful of the dry Pocket-Sauce.

To

To roast a Collar, or Fillet of Sturgeon.

GET a Piece of fresh Sturgeon; take out the Bones, and cut the fleshy Part into Lengths, about seven or eight Inches; then provide some Shrimps, chopp'd small with Oysters; some Crumbs of Bread, and such Seasoning of Spice as you like, with a little Lemon Peel grated; When this is done, butter one Side of your Fish, and strew some of your Mixture upon it; then begin to roll it up, as close as possible, and when the first Piece is rolled up, then roll upon that another, prepared as before, and bind it round with a narrow Fillet, leaving as much of the Fish apparent as may be, but you must remark, that the Roll should not be above four Inches and a half thick; for, else one Part would be done enough before the Inside was hardly warmed; therefore, we have sometimes parboiled the inside Roll before we begin to roll it.

When it is at the Fire baste it well with Butter, and drudge it with sifted Raspings of Bread. Serve it with the same Sauce as directed for the Former.

A Piece of fresh Sturgeon boiled.

WHEN your Sturgeon is clean, prepare as much Liquor to boil it in, as will cover it; that is, take a Pint of Vinegar to about two Quarts of Water, a Stick of Horse-Radish, two or three Bits of Lemon Peel, some whole Pepper, a Bay Leaf or two, and a small Handful of Salt, boil your Fish in this, 'till it is enough, and serve it with the following Sauce:

Melt a Pound of Butter, then add some Anchovy Liquor, Oyster Liquor, some White Wine, some Ketchup
boiled

boiled together with whole Pepper and Mace strained ; put to this the Body of a Crab, and serve it with a little Lemon Juice. You may likewise put in some Shrimps, the Tails of Lobsters, cut to Pieces, stewed Oysters, or Crawfish cut into small Bits. Garnish with pickled Mushrooms and roasted or fried Oysters, Lemon sliced, and Horse-Radish scraped.

A Rago of Sturgeon.

YOUR Sturgeon being cut into Pieces and those Pieces larded, flour them a little, in order to fry them brown with Lard : As soon as they are come to a Colour, flip them into a Stew-pan, with good Gravy, Sweet Herbs, some Slices of Lemon, Truffles, Mushrooms, Veal Sweetbreads and a good Cullis : Afterwards, the whole Mess being well cleared from the Fat, put in a Drop of Verjuice, and serve it hot.

R O A C H E S.

Roaches ragoo'd.

BROIL the Roaches on a Gridiron after they have been soak'd in Butter : Fry the Livers in a Pan with a little Butter, in order to be beaten in a Mortar, and pass'd thro' the Strainer : Then put this Cullis to your Fish, seasoned with Salt, White Pepper, and Orange or Lemon Juice ; before they are dress'd, rub the Dish with a Shalot or a Clove of Garlick.

To marinate Roaches.

SET them to steep in Oil, with Wine, Lemon Juice, and other usual Seasonings; then bread them well, and bake them in a gentle Oven, so as they may take a fine Colour: Afterwards they are to be neatly dressed in a Dish, and garnished with fried Bread, and green Parsley.

*S H A D S.**To broil Shads.*

THES E Fish are to be well scaled and cut: Afterwards, having rubbed them with Butter and Salt, broil them on a Gridiron, 'till they come to a fine Colour: They are to be dished with Sorrel and Cream, adding Parsley, Chervil, Chibbol, Salt, Pepper, Nutmeg, and Sweet Butter: They may also be served up with a Ragoo of Mushrooms, or a brown Sauce with Capers.

To boil Shads.

HAVING scaled and cut your Shads, let them boil in White Wine, with Vinegar, Salt, Pepper, Cloves, a Bay Leaf, Onions and green Lemon, and send them to the Table on a Napkin.

To dress a Shad au Court-bouillon.

SCALE and score your Shad, then boil it in White Wine with a little Vinegar, Salt, Pepper, Bay Leaf, Onions stuck with Cloves, Slices of Lemon, and a Lump of Butter; when it is boiled, serve it dry on a Napkin for a Dish of the first Course.

S M E L T S.

S M E L T S.

To fry Smelts.

LA Y them to marinate in Vinegar, Salt, Pepper, Bay Leaves and Cives, then dry them well with a Linnen-Cloth, drudge them well with Flour, and dry them; so serve them up hot with fried Parsley.

To dress Smelts in Ragoo.

PU T them into a Sauce-pan with a little White Wine, scraped Nutmeg, sliced Lemon, and fried Flour; when they are almost enough, add some minced Capers and serve them.

To dress Smelts au Court-bouillon.

PU T them into a Stew-pan with White Wine, sliced Lemon, Pepper, Salt and Bay Leaf; when they are enough, serve them on a Napkin with green Parsley, or else with a Ramolade.

D A B S.

To marinate a Dab or Sandling.

CU T your Fish along the Back, to the End that the Pickle may penetrate the same: When it is marinated bread it well with Chippings seasoned, and bake it in an Oven. Garnish your Dish with Petty Patties.

Dab in a Sallet.

LET the Dab be boiled in a Pickle after the usual Manner, and when cold, cut it into Fillets, with which you are to garnish a Plate, and a small Sallet;

M m 2

seasoning

seasoning the whole with Salt, Pepper, Vinegar, and Oil.

O Y S T E R S.

To stew Oyfters.

TAKE a Pint of Oyfters, fet them over the Fire in their Liquor, with half a Pint of White Wine, a Lump of sweet Butter, fome Salt, a little White Pepper, and three Blades of Mace; let them ftew softly about half an Hour; then put in another Piece of Butter, and tofs altogether: As soon as it is melted, turn your Oyfters, &c. upon Sippets made ready and laid in Order in a Dish.

To roast Oyfters.

YOU must take the largest Oyfters you can get, and as they are opened, throw them into a Dish with their own Liquor; then take them out, put them into another Dish, and pour the Liquor over them, but take Care that no Gravel get in; that done, fet them covered on the Fire, and scald them a little in their Liquor: As soon as they are cold, draw several Lards through every Oyfter, the Lardoons being first seasoned with Pepper, Cloves, and Nutmeg, beaten very fine. Afterwards, having spitted your Oyfters on two wooden Lark-Spits, tie them to another Spit and roast them: In the mean while, baste them with Anchovy Sauce, made with some of the Oyfter Liquor, and let them drip into the same Dish, wherein the Sauce is; when they are enough, bread them with the Crust of a Roll grated; and when they are brown, draw them off, At last blow off the Fat from the Sauce with
which

which the Oysters were basted, and put the same thereto; squeeze in the Juice of a Lemon, and so let all be served up.

Oysters grilled in Shells.

LET them be first bearded, and lightly seasoned with Salt, Pepper and shred Parsley: Afterwards, the scollop Shells being well buttered, lay your Oysters in neatly, adding their Liquor and grated Bread: Let them stew thus half an Hour, and then brown them with a red hot Fire-shovel or a broad Iron heated for that Purpose. Shrimps may be grilled after the same Manner, and they will prove very good.

Another particular Way of dressing Oysters.

HAVING open'd your Oysters, save the Liquor, and put thereto some White Wine, with which you are to wash the Oysters one by one, and lay them in another Dish: Then strain to them that mingled Liquor and Wine wherein they were wash'd, adding a little more Wine, with an Onion chopp'd, some Salt and Pepper: Cover the Dish, and stew them 'till they are more than half enough; that done, turn them, with the Liquor, into a Frying-pan, and fry them a pretty while; then slip in a good Piece of Butter, and let them fry so much longer. In the mean Time, having prepared Yolks of Eggs, (four or five to a Quart of Oysters) beaten up with Vinegar, shred Parsley and grated Nutmeg, mix them with the Oysters in the Pan; which must still be kept stirring, lest the Liquor make the Eggs curdle: Lastly, let all have a thorough Walm over the Fire, and send them to the Table.

To pickle Oyfters.

GET the largest Oyfters, wafh them clean, and let them fettle in their own Liquor: Then ftrain it, and add a little White Wine Vinegar, with Salt, whole long Pepper, a Race of Ginger, three Bay Leaves and an Onion. Thefe being well boiled together, flip in your Oyfters, and let them boil leifurely 'till they are tender; be fure to clear them from the Scum as it riles: When they are enough take them out, and fet them by 'till the Pickle is cold: Afterwards, they may be put into a long Pot, or into a Caper-Barrel, and they'll keep very well fix Weeks.

To make Oyfter-Loaves.

HAVING prepared what Number of *French* Rolls you think fit, cut a Hole on the Top of every one, about the Compafs of half a Crown, and fcoop out the Crumb, fo as not to break the Cruft: Then let fome Oyfters ftew in their own Liquor, with a little White Wine, Salt, whole Pepper, Nutmeg, and a Blade of Mace; take off the Scum carefully, and thicken the Liquor with a Piece of Butter roll'd up in Flour. Afterwards fill up your Rolls with the Oyfters and Sauce, and lay on the Piece again that was cut off. At laft, having put the Rolls into a Dish, pour melted Butter over them, and fet them in an Oven to to be made crisp.

Oyfters au Parmefan.

RUB over the Bottom of a Silver Dish with good Butter, and having opened your Oyfters, lay them in it, and ftrew over them a little Pepper and minced Parsley.
Then

Then put to them half a Glas of *Champaign* Wine; cover them with Slices of fresh Butter cut very thin, strew over them some fine grated Cheese; lay a Tart-pan over the Dish, and set them a stewing with Fire over and under them 'till they are of a fine brown Colour; then take off all the Fat, clean the Brims of your Dish, and serve them very hot.

N. B. Instead of grated Cheese, you may put only Crumbs of Bread, and then they are called stewed Oysters.

Oysters à la Daube.

O P E N your Oysters and season them with Parsley, Basil and Cives, shred very small, putting a little of it to each Oyster with Pepper and a little White Wine: Then cover them with the upper Shell, and broil them on a Gridiron; lay from Time to Time, a red hot Shovel over them. When they are enough, take off the upper Shell, and serve them in the under one.

Petty Patties of Oysters.

G E T as many Oysters in the Shells as you would make Patties, then mince the Melts and Flesh of Carps, Tenches, Pikes, and the Flesh of Eels; season all this with Pepper, Salt, pounded Cloves and White Wine; wrap up your Oysters in it, of which only one is to be put in each Patty, with a little fresh Butter. Bake them, and serve them hot, either as *Hors d'Oeuvres*, or for Garnishing.

To make an Oyster Pye.

FOR a Plate or little Dish, blanch off a Quart of Oysters or more; take them from the Tails and Shells, and drain them from the Liquor; then take a Quarter of a Pound of Butter, a minced Anchovy, two Spoonfuls of grated Bread, a Spoonful of minced Parsley, a little beaten Pepper, a scraped Nutmeg, a little or no Salt, because your Oysters and the Anchovy have a Seasoning in themselves; Then make a Paste as follows: Take about a Quarter of a Pound of Butter, work it with a good Handful of Flour; put to it a Spoonful or two of cold Water, then part it in two, and roll out each half, as if it were for a Tart: It is proper you should bake your Oyster Pye on the Mazarine you serve it in, or a little Patty Pan; then place on the Bottom Paste half of your mixed Butter, Anchovy and Parsley afore said. Lay on your Oysters, two or three thick at most; put the rest of your Butter and Parsley on the Top, and a Slice of Lemon; then wet it about with some of your Oysters Liquor, strewing a little beaten Pepper and Nutmeg over your Oysters, and two Spoonfuls of your Liquor: Then cover it up as you do a Tart, only turn and cut it handsomely round, and turn the Edge of your Paste, all round, an Inch high. Bake it three Quarters of an Hour before you have Occasion for it; then cut up its Cover, and squeeze in a Lemon. Shake it gently together, and cut your Cover in Bits, and lay handsomely round it: So serve it for the first Course. *Note*, you may bake it without a Cover.

Scollop-

Scollop-Shells of Oysters.

SET and beard them, season them lightly with Pepper, Salt and minced Parsley: Butter the Scollop-Shells very well; then, when your Fish or Oysters are neatly laid in, pour their Liquor, thickened with grated Bread, over them, let them grill half an Hour and brown them with a red hot Salamander, or Fire-shovel: You may garnish a Dish of Fish with them, or serve them by themselves for the second Course.

A Matelotte of Fish.

GET a Carp, an Eel, some Tench, Pike, Barbel, in short, what Fish you can get, and judge proper for your Purpose; after having gutted and scaled them, cut them in Pieces, and lay them in a Stew-pan, with some Truffles and Mushrooms, an Onion stuck with Cloves, some Cives and Parsley, Bay Leaves, and a little Basil: Season this with Salt and Pepper, put to it some White Wine, a little Fish Broth, or Juice of Onion, but just enough to cover the Fish; then set it over a quick Fire, and when the *Court-bouillon* is half wasted away, put some Butter, more or less, according to the Quantity of your Fish, into a Sauce-pan, and brown in it a little Flour, then empty the Liquor of your Matelotte into that Sauce-pan, mix your brown and that well together, and pour the whole back again into your Matelotte, and keep it stewing 'till it is enough done; then put to it some Crawfish, or other meagre Cullis, lay it handsomely in a Dish, and serve it warm for the first Course.

To make an Olive of all Sorts of Fish.

YOU must take of all Sorts of Fish that are not flat, as Carps, Pikes, Mulletts, Trouts, &c. being cleansed and washed, take the firmest and biggest for boiling, and the other for frying and farcing: Your Fish being boiled off quick, as likewise your other Fish being all ready, dish on your Sippets some large Fish turned round in the Middle of your Dish, or a Collar of Salmon baked in the Oven, with the Heads of Fishes on the Top of it, and your fried Fish betwixt them; your Smelts and Gudgeons round the Brims of your Dish, and have a Force-Meat made of Fish in little Balls, place them between the Boiled and the Fried; then having your Oysters, Cockles, Prawns, Perriwinkles, Crawfish, or sliced Lobsters, or any of these ready in your Sauce of thick Butter, as likewise your Anchovies, pour it all over your Fish, having Nutmeg grated therein: Garnish it with Lemon, and send it smoaking hot.

A Bisque of Fish.

YOU may take what fresh Fish you please and clean it very well; then steep it in White Wine Vinegar, whole Spice, some whole Onions, Sweet Herbs ty'd up, one Lemon shred, a Handful of Salt; cover the Fish almost with Ingredients; let it steep an Hour, then have ready boiling, a Thing of fair Water, then put in your Fish with the Ingredients on the Fire, and when it is about half enough, put in the boiling Water to it, and this way will make the Fish much firmer than the old Way; then fry some of the other in hot Liquor; then a rich Sauce made with Oysters, Shrimps, Mushrooms, two Anchovies, Capers,

Capers, a Bundle of Sweet Herbs, two whole Onions, one stuck with Cloves, Horse-Radish scrap'd, Nutmeg, the Juice of a Lemon, the Yolks of two Eggs; mix all these together with two Pounds of Butter, and draw it up very thick, then dish your Fish on Sippets, and run over your Sauces. Garnish your fried Fish with Parsley, Horse-Radish, and cut Lemon, and serve it up hot. Thus you may do all fresh Fish.

Fish Sauce.

TAKE some good Gravy, and make it pretty strong of Anchovies, and a little Horse-Radish, then work a Piece of Butter in some Flour, and put to it, with some more Butter, and draw it up thick: Then with stewed Oysters and Shrimps put it to your Fish. Garnish with fried Parsley, Lemon, and Sippets.

Another.

GET two Anchovies, and boil them in a little White Wine a Quarter of an Hour, with a little Shalot cut thin; then melt your Butter very thick, and put in some picked Shrimps, and pour it over your Fish. You may add Oyster Liquor.

Fish Sauce to keep the whole Year.

GET twenty four Anchovies, chop them Bones and all; put to ten Shalots, a Handful of scraped Horse-Radish, four Blades of Mace, one Quart of *Rhenish* Wine, or White Wine, one Pint of Water, one Lemon cut in Slices, half a Pint of Anchovy Liquor, one Pint of Claret, twelve Cloves, twelve Pepper Corns; boil them together,

N n 2

'till

'till it comes to a Quart; then strain it off in a Bottle, and two Spoonfuls will be sufficient to a Pound of melted Butter.

Another Sauce for Fish.

A Little Thyme, Horse-Radish, Lemon Peel, and whole Pepper, being boiled in fair Water, add four Spoonfuls of White Wine, with two Anchovies, and let all boil together for a while; then strain them out, and turn the Liquor into the same Pan, with a Pound of fresh Butter; as soon as it is melted, remove the Pan, and slip in the Yolks of two Eggs, well beaten with three Spoonfuls of White Wine. Lastly, set your Sauce over the Fire again, and stir it continually, 'till it is as thick as Cream; then pour it on your Fish very hot, and send to the Table.

A particular Sauce called, Ramolade.

THIS Sauce, being proper for several Sorts of Fish cut into Fillets or thin Slices, is made of Parsley, Chibbols, Anchovies and Capers all chopp'd small, and put into a Dish with Oil, Vinegar, a little Salt, Pepper, and Nutmeg well tempered together. After the Fillets are dress'd, this Ramolade is usually turned over them, and sometimes Juice of Lemon is added, when they are to be served up cold.

CHAP. XVII.

BUTCHER'S MEAT.

B E E F.

To dress Beef à la Braise.

GET two or more Ribs of Beef, only the fleshy Part of them that is next the Chine, cutting off the long Bones, and taking away all the Fat; lard it with large Pieces of Bacon, seasoned with Spices, Sweet Herbs, Parsley, young Onions, a little Quantity of Mushrooms and Truffles shred very small. When your Beef is thus larded, bind it about with Packthread for fear it should break to Pieces when you come to take it out of the Stew-pan, which must be bigger or less according to the Size of your Beef: Cover the Bottom of it with Slices of fat Bacon, and over that lay Slices of lean Beef an Inch thick well beaten, and seasoned with Spice, Herbs, Onions, Lemon Peel, Bay Leaves, Pepper, and Salt; then put in the Beef, observing to lay the fleshy Side downmost, that it may the better take the Taste of the Seasoning. You must season the upper Part of it as you did the lower, and lay over it in like Manner Slices of fat Beef, and over them Slices of Bacon: This done, cover your Stew-pan, and close it well with Paste all round the Edge of the Cover; then put some Fire as well over as under it: While your Beef is thus getting ready, make a Ragoo of Veal Sweetbreads, Capons Livers, Mushrooms, Truffles, Asparagus Tops, and Artichoke

Artichoke Bottoms, which you must toss up with a little melted Bacon, moisten with good Gravy, and thicken with a Cullis made of Veal and Gammon of Bacon. When you are ready to serve take up your Beef, and let it drain a little; then lay it in the Dish in which you intend to serve it, and pour your Ragoo upon it.

This Beef *à la Braisé* is sometimes served with a hashed Sauce, made in the following Manner: We take a little of the Lean of a Gammon of Bacon, some young Onions, a little Parsley, some Mushrooms, and Truffles; and shred all of them very small together: Then we toss it up with a little Lard, moisten it with good Gravy, and thicken it with the Cullis last mentioned, and when we serve up the Beef, we pour this Sauce upon it.

At other Times, it may be served up with a Ragoo of Cardoons, or Succory, or Sellery, or of roasted Onions, or Cucumbers; which last is made as follows:

Take some Cucumbers and pair them, cut them in two in the Middle, take out the Seeds; then cut them in small Slices, and marinate them for two Hours, with two or three sliced Onions, Vinegar, and a little Pepper and Salt; after this, squeeze your Cucumbers in a Linnen-Cloth, and then toss them up, in a little melted Bacon; when they begin to grow brown, put to them some good Gravy, and set them to simmer over a Stove. When you are ready to serve, take off the Fat from your Cucumbers, thicken them with a good Cullis made of Veal and Gammon of Bacon, and pour them on your Beef.

This Ragoo of Cucumbers serves likewise for all Sorts of Butcher's Meat, that is, either roasted or stewed in whole Joints in its own Gravy.

Beef

Beef *à la Braîsè*, is made of all the Pieces that grow next the Chine from the Neck to the Rump, as well as of the Ribs.

Beef farced.

TH E same Pieces of Beef only are farced that are dressed *à la Braîsè*; that is to say, those that are commonly called Roasting Pieces, and those may be farced with a Salpicon, the Receipt, for making of which, see hereafter. Or else when your Beef is almost roasted, raise up the Skin or Outside of it, and take the Flesh of the Middle, which you must shred very small, with the Fat of Bacon and Beef, fine Herbs, Spices, and good Garnishings. With this you farce or stuff Beef between the Skin and the Bone, and sew it up very carefully to prevent the Flesh from dropping into the Dripping-pan, when you make an end of roasting it.

Briscuit of Beef à la Chalonnoise.

YO U must take a Briscuit of Beef, and set it a boiling, when it is half boiled, take it up and lard it with large Lardoons of Bacon; then put it on a Spit, and to make it stick fast, take two Sticks and tie them at both Ends of it. Have in your Dripping-pan a Marinade made of Vinegar, Pepper, Salt, Spice, Onion, the Rine of Lemon and Orange, Rosemary, and Sage; and keep basting with it all the while it is roasting: When it is enough, set it a simmering in the Sauce, which you may thicken with Chippings of Bread, or Flour stirred in a little strong Broth. Let your Garnishings be Mushrooms, Palates, and Asparagus.

A Rump

A Rump of Beef roll'd.

HAVING taken out the Bones, make a Slit the whole Length of it, and spread it as much as you can: Lard it with large Lardoons of Bacon well seasoned: Make a Farce of the Flesh of the Breasts of Fowls, Beef-Sewet, Mushrooms, and boiled Ham: Season your Farce with Pepper, Salt, Sweet Herbs, Spices, Parsley, and small Onions, a few Crumbs of Bread, moistened with Cream, and three or four Yolks of raw Eggs; hash all these together and pound it in a Mortar. Having spread this Farce on the Piece of Beef, roll it up at the two Ends, and tie it fast with Packthread: Take a Pot or Kettle of the Size of your Piece of Beef, and garnish the Bottom of it first with Bards of Bacon, and then with Slices of Beef well seasoned with Salt, Pepper, Herbs, Spices, Onions, Carrots, and Parsnips; put the Piece of Beef into the Pot, and cover it with Beef and Bacon, as under it; cover your Pot very close, put Fire under and over it, keep it stewing for ten or twelve Hours: Make hashed Sauce with some Ham of Bacon cut in Dice, with hashed Mushrooms and Truffles, small Onions, and Parsley. Toss up all this in a Sauce-pan with a little melted Bacon, and moisten it with good Gravy; when it is enough, take off all the Fat, and thicken the Sauce with a Cullis of Veal and Bacon. When you are going to serve, mix among it a hashed Anchovy and a few Capers: Take up your Beef and drain it very well; then lay it in your Dish, pour your Sauce upon it; so serve it very warm.

At

At another Time you may serve it with a Ragoo of Calves Sweetbreads, and Cocks Combs, or with a Ragoo of Cucumbers and Succory.

Beef Fillets.

FILLETS or Slices of Beef larded, and marinated with Vinegar, Salt, Pepper, Cloves, Thyme, and Onions, must be roasted leisurely on a Spit, and then put into good Gravy with Truffles; and garnished with marinated Pigeons or Chickens.

To ragoo Beef, see the Chapter of Ragoos.

Beef escarlot.

TAKE a Briscuit of Beef and rub all over half a Pound of Bay Salt, and a little White Salt mix'd with it; then lay it in an Earthen Pan or Pot; turn it every Day, and in four Days it will be red; then boil it four Hours very tender, and serve it with Savoys, or any Kind of Greens, or without, with pick'd raw Parsley all round.

Beef à la Daub.

GET a Rump or Buttock of Beef, lard it and force it, then pass it off brown; put in some Liquor or Broth, and a Faggot of Herbs; season with Pepper, Salt, Cloves and Mace; stove it four Hours very tender, and make a Ragoo of Morels, Truffles, Mushrooms, Sweetbreads and Pallates, and lay all over. Garnish with Petty Patties and stick Atlets over.

Beef á la Mode in Pieces.

YOU must take a Buttock, and cut it in two Pound Lumps, lard them with gross Lards seasoned; pass them off brown, and then stowe them in good Liquor or Broth of Sweet Herbs as will just cover the Meat; put in a Faggot and season with Cloves, Mace, Nutmeg and Salt; and when tender, skim all well, and so serve away hot or cold.

Beef Olives.

CUT a Rump of Beef into long Streaks, cut them square, and wash them with an Egg and season them; lay on some Force-Meat, and roll them and tie them up fast; and either roast them or stowe them tender. Sauce them with Shalots, Gravy and Vinegar.

A Hash of raw Beef.

CUT some thin Slices of tender Beef and put them in a Stew-pan, with a little Water, a Bunch of Sweet Herbs, some Lemon Peel, and Onion, with some Pepper, Salt, and some Nutmeg; cover these close, and let them stew 'till they are tender; then pour in a Glass or two of Claret, and when it is warm, clear your Sauce of the Onion, Herbs, &c. and thicken it with burnt Butter. It is an excellent Dish. Serve it hot, and garnish with Lemon sliced, and red Beet-Roots, Capers, and such like.

Thin Beef-Collops stewed.

CUT raw Beef in thin Slices, as you would do Veal for Scots Collops; lay them in a Dish, with a little Water, a Glass of Wine, a Shalot, some Pepper and Salt,
and

and a little Sweet Marjoram powdered; then clap another Dish over that, having first put a thin Slice or two of fat Bacon among your Collops; then set your Mefs, so as to rest on the Back of two Chairs, and take six Sheets of whited-brown Paper, and tear it in long Pieces; and then lighting one of them, hold it under the Dish, 'till it burns out, then light another, and so another 'till all your Paper is burnt, and then your Stew will be enough, and full of Gravy. Some will put in a little Mushroom Gravy, with the Water and the other Ingredients, which is a very good Way.

Stewed Beef-Steaks.

GET good Rump-Beef-Steaks, and season them with Pepper and Salt; then lay them in the Pan, and pour in a little Water, then add a Bunch of Sweet Herbs, a few Cloves, an Anchovy, a little Verjuice, an Onion, and a little Lemon Peel, with a little Bit of Butter, or fat Bacon, and a Glas of White Wine. Cover these close, and stew them gently, and when they are tender, pour away the Sauce, and strain it; then take out the Steaks, and flour them, and fry them; and when you put them in the Dish, thicken the Sauce, and pour it over them.

An admirable Way of boiling a Rump of Beef.

HAVING common Salt, all Sorts of pot Herbs, and a little Salt Petre, rub your Beef all over with them, and let it lie three or four Days; put it in a large Pot, with Water, over a good Fire, and put in Onions, Carrots, Garden Herbs, Cloves, Pepper, and Salt; boil your Beef, and when ready, lay it in a Dish, garnished with green Parsley, and serve it.

To stew a Rump of Beef.

TAKE an oval Stew-pan, with a close Cover, lay in a Rump of Beef, but cut off the Bone, cover the Beef with Water, put in a Spoonful of whole Pepper, two Onions, a Bunch of Sweet Marjoram, Savoury, Thyme, and Parsley, half a Pint of Vinegar, a Pint of Claret, and season it with Salt; set it on the Stove, close covered, to stew four Hours, shaking it sometimes, and turning it four or five times; if it be too dry, pour in warm Water; make Gravy as for Soop, and put in three Quarts of it; keep it stewing 'till Dinner is near ready, then stew twelve Turnips, cut the broad Way in four Slices, and flour them well, and fry them at twice in boiling Beef-Sewet, and drain them. When the Beef is tender, put it dry in a Dish, and put the Turnips into the Gravy; shake them together, and let them heat over the Fire, and pour it over the Beef; melt two Ounces of Butter in the Sauce-pan, where you shook up your Turnips, and a little Gravy, and pour all over the Beef, and serve it.

Portugal Beef.

BROWN the Thin of a Rump of Beef in a Pan of brown Butter, and force the Lean of it with Sewet, Bacon, boiled Chesnuts, Anchovies, an Onion, and season it; stew it in a Pan of strong Broth, and make for it a Rago of Gravy, pickled Gerkins, and boiled Chesnuts; thicken it with brown Butter, and garnish it with sliced Lemon.

To

To dry Beef after the Dutch Way.

HAVING the best Part of the Buttock of a fat Ox, cut it in what Shapes you please, then take a Quart of Petre Salt, and as much good Bay Salt, as will salt it very well, and let it stand in a cold Cellar ten Days in Salt, in which Time you must turn and rub in the Salt; then take it out of the Brine, and hang it in a Chimney, where a Wood-Fire is kept, for a Month; in which Time it will be dry, and will keep a Twelve-month. When you eat it, boil it tender, and when cold, cut it in thin Shivers, and eat it with Vinegar, and Bread and Butter.

Palates of Beef, en gratin.

LET some rasped Parmesan be put in the Bottom of your Dish, with a little Cullis; put in your Palates, pour some Cullis, and strew some Parmesan over them, then send your Dish to the Oven to get a Colour, and when that is done, add some Essence of Ham, and Juice of Lemon.

Fillets of Beef after the Indian Way.

TAKE a Fillet of Beef, lard it with middling Bacon, and slice it on the Side it is not larded. Then marinate your Fillet during two Hours, with Salt, Pepper, Sweet Herbs, Garlick cut small, the Juice of two Lemons, and a Glas of good Oil. Put your marinated Fillet, wrapt up in Paper, upon a Skewer, tie this to the Spit, and baste it with your Marinade, which must be mixed with a Glas of White Wine. Your Fillet being done, take off the Papper, dish it up with an *Italian* Sauce, and serve it up hot for a first Course.

A Dutch

A Dutch Way of dressing Beef callled, Pater-Stuck-Ghe-roockt.

THIS is a Briscuit of Beef, soaked eight Days in Brine, and then hung up for three Months. It is then to be washed in several Waters to get the Salt out, and boiled with Cauliflowers, Cabbage, Spinage, and thickened Butter served with it. It may be likewise stewed with Carrots.

A Salpicon.

A Salpicon is a Sort of Ragoo, so called, and is used in great Dishes of roast Meat, in the first Course, such as Chines of Beef or Mutton, Barons of Beef, and Quarters of Mutton or Veal, &c. It is made as follows:

GET some Cucumbers, cut them in Dice, and lay them in a Dish to marinate in Vinegar, Pepper and Salt, and an Onion or two, cut in Slices; cut some of the Lean of a Ham of Bacon in Dice; take some Mushrooms and Truffles, the Breasts of Pullets, fat Livers and Veal Sweetbreads. Squeeze the Cucumbers, tofs them up in a Sauce-pan over a Stove with a little melted Bacon; moisten them with Gravy, and let them simmer in it over a gentle Fire; then take the Fat clean off: Set over a Stove another Sauce-pan with a little melted Bacon, into which put the Ham you had cut in Dice, a few Cives and a little Parsley. Mince the Mushrooms, Truffles, and Sweetbreads, and tofs up all the Ingredients together, and then moisten them with some Gravy, season them with Pepper, Salt, and a Bunch
of

of Herbs; and when they have simmered a while in it, take off all the Fat; when they are almost enough, put to them the fat Livers, and the Breasts of your Pullets cut in Dice; then bind your Salpicon with some Cullis of Veal and Ham, and some Essence of Ham. When the Cucumbers are ready, bind them likewise with the same Cullis, and put the whole into the same Sauce-pan, that is to say, put the Ragoo of Cucumbers into the Salpicon.

Make a Hole in your Piece of roast Meat, in the Part you think most convenient; for Example, if it be a Quarter of Veal or Mutton, make it in the Leg; and having taken out the Flesh, that may serve for some other Use, put the Salpicon in the Room of it.

A Salpicon may be served in a Dish by itself.

To roast a Tongue and Udder.

BOIL the Tongue a little, blanch it, and lard it with Bacon, the Length of an Inch, being first seasoned with Nutmeg, Pepper, and Cinamon, and stuff the Udder full of Cloves; then spit and roast them; baste them with Sweet Butter, and serve them up with Claret Sauce. Garnish with sliced Lemon.

Tongues with forced Udders roasted.

YOU must first boil off your Ox Tongues, and your Udders, then make a good Forced-Meat with Veal; and as for your Tongues, you must lard them, and your Udders you must raise the Inside, and fit them with Forced-Meat, washing the Inside with the Yolk of an Egg; then tie the Ends close, and spit them, and roast them: Make a Sauce with Syrup of Claret or Gravy. You may draw the Udders on the Top with Lemon Peel and Thyme.

Ox

Ox Tongues *à la Mode.*

HAVING large Ox Tongues, boil them tender, then blanch them and take the Skin off, and lard them on both Sides, leaving the Middle; then brown them off, and stowe them one Hour in good Gravy and Broth; season with Spice and a Faggot of Herbs, and put in some Morels, Truffles, Mushrooms, Sweetbreads, and Artichoke Bottoms; then skim off the Fat and serve either hot or cold.

Neats Tongues *à la Braise.*

CUT away the Roots of the Tongues, and then put them into boiling Water, that you may take off the Skin as clear as possible; lard them with large Bits of a raw Gammon of Bacon well seasoned: Then take a Boiler, and cover the Bottom of it with Bards of Bacon, and Slices of Beef well beaten: Lay in your Tongues with sliced Onions, and all Sorts of Sweet Herbs, and Spices, and season them besides, with Pepper and Salt; cover them besides with Slices of Beef and Bacon, in the same Manner as under them, so that they may be entirely wrapped up in them; put them to stew *à la Braise*, with Fire over and under: You must keep them so eight or ten Hours, that they may be thoroughly done. After which, you must have in Readiness a good Cullis of Mushrooms, or some other good Ragoo with all Sorts of Ingredients, as Mushrooms, Morels, Truffles, Sweetbreads, &c. Having taking up your Tongues, you drain them and take off the Fat; then lay them in a Dish, and your Ragoo over them; if you would garnish the Dish, you may cut one of the
Tongues

Tongues in Slices, or else garnish it with Fricandos, all served very warm.

Calves Tongues are sometimes dressed in the same Manner; and if one will, they may be farced without larding- and served up with the same Ragoo.

Another Way to dress a Neat's Tongue.

BOIL it in Water with a little Salt, and a Faggot of Sweet Herbs: When it is almost enough, cut off the Root, take off the Skin, and lard it with long Bits of Bacon; then lay it down to the Fire, and while it is roasting, baste it with Butter, Salt, Pepper and Vinegar. When it is roasted, cut it in large Slices, and toss it up a Moment in a Stew-pan, with a Ramolade made of Anchovies, Capers, Parsley and Onions shred very small: Then toss all up in good Beef Gravy, with Salt, Pepper, a few Rocamboles, and a Drop of Vinegar, and serve it for the first Course.

We serve it likewise after having cut it in Slices, with a Ragoo of Mushrooms, Sweetbreads, Artichoke Bottoms, Salt, Pepper, Butter, or melted Bacon: We set it a simmering in this Ragoo, and so serve it, but observe, that when we serve it this Way, we use no Vinegar in basting it but only Butter.

Calves Tongues are dressed in the same Manner, and may be served whole, either with a *Poivrade*, or a sweet Sauce.

To make a Sauce Poivrade.

PUT souce Vinegar into a Sauce-pan with a little Veal Gravy, one whole Leek, an Onion cut in Slices, and two or three Slices of Lemon; season it with Pepper and Salt, and when it is boiled strain it thro' a Sieve, pour it into a Porringer, and serve it hot.

P p

MUTTON.

*M U T T O N.**To dress a Leg of Mutton à la Royale.*

HAVING taking off the Fat, and the Flesh and Skin that is about the Shank Bone, lard the Leg with large Lardoons well seasoned; lard likewise, at the same Time, a round Piece of a Buttock of Beef, or of a Leg of Veal; then season all this very well, drudge it with Flour, and put it into boiling Hog's Lard to give it a Colour: Then put it into a Pot with all Sorts of savoury Herbs, an Onion or two stuck with Cloves, and put in some Broth or Water; cover the Pot very close, and let it boil two Hours, mean while, get ready a Ragoo of Mushrooms, Truffles, Asparagus Tops, Artichoke Bottoms and Veal Sweetbreads, to which put a good Cullis. Take up your Leg of Mutton, lay it in a Dish, and cut your Piece of Beef or Veal into Slices, to make a Rim round your Mutton; pour the Ragoo hot upon it, and so serve away.

Shoulder of Mutton in Epigram.

GET a Shoulder of Mutton and roast it, take off the Skin as neatly as you can, about the Thickness of a Crown, leaving the Shank Bone to it; then take the Meat and cut it in small thin Slices, the Bigness of a Shilling; then put it in a Cullis that is well seasoned, and take Care not to let it boil; then take the Skin of your Shoulder of Mutton, and put some Crumbs of Bread, with sweet Herbs, over it, and put it on the Gridiron, and when it has taken Colour, see that your Hash be well seasoned; dish it up, putting on the broiled Skin.

This some call a Shoulder of Mutton in Gallimaufry.

Mutton

Mutton Collops.

YOU must take some Mutton that is well mortified, that is, stale, but sweet, take out the Skin and Sinews, and cut them small and thin, about the Bigness of a Crown Piece, such a Quantity as you think will be enough for your Dish; take a Stew-pan with some Butter, and lay your Collops in, one after another; take Care they are very thin, and put a little Salt, Pepper, Spices, Parsley, and green Onions, chopped very fine, over them, with some Truffles, or Mushrooms, and put your Stew-pan over a Fire that is very quick, and stir them with a Spoon, and when you think they are done, dress them in the Dish you are to serve them in: Then put in the Pan a little Cullis and Gravy, with a Rocambole, and when it is boiled up, and a little thick, put in the Juice of a Lemon, and put it over your Collops, and serve them up hot.

A Harrico of Mutton.

HAVING a Neck or Loin of Mutton, cut it into six Pieces, season it with Pepper and Salt; then pass them off on both Sides in a Frying-pan or Stew-pan; put to them some good Broth, a Faggot of Herbs, some diced Carrots or Turnips fried off, and two Dozen of Chesnuts blanched, and three or four small Lettuces; stew all this well together: You may put in half a Dozen small, round, whole Onions, and when very tender, skim off the Fat well, and serve away: Garnish with forced Lettuce, and Turnips, and Carrots sliced.

Hind Saddle of Mutton.

HAVING the two hind Quarters of a Sheep, cut off the two Knuckles, that it may set even on the Dish; then take off the Skin as neatly and as far as you can towards the Rump, without taking it quite off, or breaking it: Then take some lean Ham, Truffles, green Onions, Parsley, Thyme, Sweet Herbs, Pepper, Salt, and Spices well chopped together, and strew it over your Mutton, where the Skin is taken off; then put the Skin over neatly and wrap it over with Paper well buttered, and tie it and put it to roast, and being roasted, take off the Paper, and strew over some Crumbs of Bread, and when it is well coloured, take it off the Spit, dish it up, and put under it an Essence of Ham, or a Shalot Sauce, and serve it up hot for the first Course.

Hind Saddle of Mutton *done à la St. Menehout.*

CUT your Mutton as above-mentioned, and lard it with large Lardoons of Bacon seasoned with Pepper, Salt, Sweet Herbs, small Onions and Parsley; then garnishing an oval or large Gravy-pan that will hold it, put at the Bottom some Bards of Bacon and Slices of Beef, put in also some small Onions, Parsley, Sweet Herbs, and then put in your Mutton, seasoned with Pepper, Salt and Spice, a Bottle of Wine and strong Broth, and put the same over it as under, Bards of Bacon, Slices of Beef, with a little Garlick and Bay Leaves, and put it a stewing with Fire over and under; and when done, take it out, and put it in the Dish, pare it neatly, and put some Crumbs of Bread over it, mixed with *Parmesan* Cheese, and put it in an Oven to take

take a good Colour, then serve it up hot, with Essence of Ham under it, for the first Course.

Leg of Mutton Ham Fashion.

YOU must take a hind Quarter very large, and cut like a Jigget, that is, with a Piece of the Loin; then rub it all over with Bay Salt, and let it lie one Day; then put it into the following Pickle: Take a Gallon of Pump Water, put into it two Pounds of Bay Salt, two of White Salt, six Ounces of Salt Petre, and four of Peter Salt, one Pound of common brown Four-penny Sugar, six Bay Leaves, one Ounce of Lapis Prunella: Mix all this in your Liquor, then put in your Mutton, and in seven Days it will be red thorough, then hang it up by the Handle and smoak dry it with Deal-Dust, and Shavings, making a great Smother under it, and in five Days it will be ready: You may boil it with Greens, and it will cut as red as a Cherry; so serve it as you would a Ham.

Amphiliias of Mutton.

HAVING two Necks or two Loins, bone them, leaving the upper top Bones on about an Inch; then lard one with Bacon, the other with Parsley; skewer them, and you may either stove or roast them; you may fry some Cucumbers, and stew them after, and lay under, or make a Sauce Robart with Onions, Mustard, Vinegar, Gravy, and lay under either stewed Sellery or Endive, which you choose.

To force a Leg of Mutton or Lamb.

LET all the Meat be taken out, leave the Skin whole; then take the Lean of it, and make it into Force-Meat thus: To two Pounds of your lean Meat,
three

three Pounds of Beef Sewet ; take away all Skins from the Meat and Sewet ; then shred both very fine, and beat it with a Rolling Pin, 'till you know not the Meat from the Sewet ; then mix with it four Spoonfuls of grated Bread, half an Ounce of Cloves and Mace beaten, as much Pepper, some Salt, a few Sweet Herbs, shred small, mix all these together with six raw Eggs, and put it into the Skin again, and sew it up. If you roast it, serve it with Anchovy Sauce ; if you boil it, lay Cauliflowers, or *French* Beans under it. Garnish with Pickles, or stewed Oysters, and put under it, with Forced-Meat Balls, or Sausages fried in Butter.

To boil a Leg of Mutton.

L A R D your Mutton with Lemon Peel and Beet Root, and boil it as usual : For Sauce, take strong Broth and White Wine, Gravy, Oysters, Anchovies, an Onion, a Faggot of Herbs, Pepper, Salt and Mace, and a Piece of Butter rolled up in Flour.

Mutton Cutlets the French Way.

S E A S O N your Cutlets with Pepper, Salt, Nutmeg and Sweet Herbs ; then dip two *Scotch* Collops in the Batter of Eggs, and clap on each Side of each Cutlet, and then a Rasher of Bacon each Side again : Broil them, or bake them in a slow Oven ; when they are done, take off the Bacon, and send your Collops and Cutlets in a Ragoo, and garnish them with sliced Orange and Lemon.

Cutlets

Cutlets à la Mointenon.

HAVING cut your Cutlets handsomely, beat them thin with your Cleaver, and season them well with a little Pepper and Salt; then cover them all over, except within two Inches of the Rib-Bone, as thick as a Crown Piece, with some Forced-Meat, and smooth it over with a Knife. This done, take as many half Sheets of White Paper as you have Cutlets, and butter them, on one Side, with melted Butter: Dip your Cutlets likewise in melted Butter, and throw a little grated Bread on the Top of your Forced-Meat all round: Lay each Cutlet on a half Sheet of Paper cross the Middle of it, leaving the Bone about an Inch out; then close the two Ends of your Paper on the Sides, as you do a Turnover-Tart; cut off the Paper that is too much, broil your Mutton Cutlets half an Hour, your Veal three Quarters of an Hour: Then take off the Paper, and lay them round in the Dish, with the Bones outmost: Let your Sauce be Butter, Gravy, and Lemon.

To hash a Shoulder of Mutton.

LET your Shoulder be half roasted, and cut it in very thin Slices; then take a Glass of Claret, a Blade of Mace, two Anchovies, a few Capers, a Shalot, Salt, a Sprig of Thyme, Savoury and Lemon Peel, and let it stand covered for half an Hour; and when enough, shake it up with some Capers, and serve it.

A Mutton Hash.

TAKE a roasted Leg of Mutton, take off all the Skin, and cut the Meat from the Bone in thin Slices, and strew upon it some Parsley and Cives, with some Truffles, and

and Mushrooms cut pretty small; then put it all together, into a Sauce-pan, with some Pepper and Salt, and a Slice or two of Lemon, with the Rind taken off. Put some good Gravy, and give it two or three Turns over the Stove; thicken it with a Cullis, and serve it.

A Hash of cold Mutton.

TAKE Gravy, Oyfter Liquor, Anchovies and Nutmeg, according to the Quantity of Meat, and boil it up; then strew in your Meat, and give it a heat or two; put in half a Pound of Sweet Butter, and half a Pint of White Wine, and send it to the Table. Garnish the Dish with Raspins of *French* Bread and Lemon.

Carbonaded Mutton.

YOU must cut a Joint of Mutton into thin Slices, as if for broiling, and fry them in melted Lard, before they are stewed in Broth, with Salt, Pepper, and Cloves, a Bunch of Herbs and Mushrooms; then flour it a little to thicken it. Garnish your Dish with Mushrooms and fried Bread, and serve it with Capers, and a little Lemon Juice.

To roll a Breast of Mutton.

BONE the Mutton and make a savoury Forced-Meat, wash it over with the Batter of Eggs; then spread the Forced-Meat on it, and roll it into a Collar, and bind it with Packthread; roast it 'till enough, and put under it a Regalia of Cucumbers.

A Shoulder of Mutton in Blood.

WHEN you kill your Mutton, save the Blood, take out all the Knots and Strings; take a little grated Bread, Sweet Marjoram, Thyme, and other Sweet Herbs; wash them and dry them in a Cloth, shred them very small with a little grated Nutmeg; mix all these in a little warm Blood of the Sheep, and stuff the Shoulder with it very much; lay it in steep five Hours, with the rest of the Blood; then lay the Shoulder in the Caul, sprinkle it with Blood, and roast it; let it be well roasted, and serve it with Venison Sauce.

Shoulder of Mutton with a Ragoo of Turnips.

GET a Shoulder of Mutton, take out the Blade Bone as neatly as you can, and put in the Place, a Ragoo of Sweetbreads, with Mushrooms, Truffles, Cocks Combs well seasoned; when done, let it be cold before you put it in, and take Care to sew it tight, that it may keep its natural Form, and put it in a Stew-pan, with some Bards of Bacon, Slices of Veal and Ham, Onions, Parsley, Thyme, Sweet Herbs, Salt, Pepper, Spices, with a Ladle full of Broth, and put it a doing with Fire under and over; then you must have some Turnips cut in what Shape you think proper, and blanch them in boiling Water; then strain them off, and let them be well drained; then put them in a good Cullis, and let them be done enough; then take your Shoulder of Mutton out of the Braise, and see it be well drained from all the Fat, dish it up, and put over it your Ragoo of Turnips, and serve it up hot for the first Course.

Q q

Shoulder

Shoulder of Mutton á la Rouchi.

TAKE a Fore Quarter of Mutton, take out the Bones as neatly as you can from the Neck and Breast, and lard the Fillet, not parting them from the Shoulder, and put it on a Spit to roast; and when it is done, put under it some stewed Endive, and serve it up hot with the larded Part uppermost for the first Course.

Leg of Mutton larded á la Braise, with a Ragoo of Chestnuts.

GET a Leg of Mutton, take off the Skin, and lard it with Bacon and Ham through and through, but season your Ham and Bacon well, tie it and put it in a Braise; then take some Chestnuts, roast them, and take off both Skins very clean, and put them in some good Cullis of Veal and Ham, and put them over a slow Fire; and when you find they begin to be very soft, see they be well relished, and put them over your Mutton, and serve it hot for the first Course.

Sheeps Rumps with Rice.

YOU must take some Sheeps Rumps well cleaned and blanched, and put them a stewing in a good Braise; and when they are enough, take them out to cool; then take some Rice well washed and picked, put it in a Pot with some good Fat Broth, with an Onion stuck with Cloves, a little Pepper and Salt, and see it be well seasoned and very thick, and when it is done, put it to cool; then take your Sheeps Rumps, and put them round the Rice as neatly as you can; do them round in Eggs, and Crumbs of Bread

Bread over them: And when you have done them all, take a Frying-pan with some Hog's Lard, put it over a Stove, and when your Fat is hot, put your Sheeps Rumps in it, and see they be of a good Colour, and dish them up with fried Parsley round.

Sheeps Rumps with Parmesan Cheese.

PUT your Sheeps Rumps in a good Braise, as before, and when done, put them to cool; then take some Crumbs of Bread very fine, and as much *Parmesan* Cheese mixed together, then take your Rumps and dip them in Eggs, and put the Crumbs of Bread and *Parmesan* Cheese over; and if you find that once doing over is not enough, do them twice, and fry them in good Hog's Lard of a good Colour, and serve them with fried Parsley.

L A M B.

To roast a Quarter of Lamb,

ONE half being larded, drudge the other with small Crumbs of Bread, wrap it up in Paper before you lay it down, for fear it should burn; when it is almost roasted, drudge, as before, the Part of it that is not larded, with Crumbs of Bread, adding to them some Salt and Parsley shred small; make a brisk Fire to brown it well, and serve it with Juice of Lemon and Orange.

Lamb with Rice.

GET a Fore Quarter, and roast it about three Parts; take a Pound of Rice, and put in two Quarts of good Broth, and two Blades of Mace, and some Salt and
Q q 2 Nutmeg;

Nutmeg; stowe it an Hour, and take it off; put in the Yolks of six Eggs, and a Pound of Butter, then put your Lamb in Joints in the Dish and the Rice all over it, wash it over with Eggs and so bake it.

A Leg of Lamb forced.

YOU must take the Meat out of the Leg close to the Skin and bone and mince it with Beef Sewet, Thyme, Parsley and Onions, beat it in a Mortar with savoury Spice and two Anchovies; then wash the Inside of the Skin with the Batter of Eggs and fill it, baste Flour and bake it: The Sauce may be seasoned with Gravy or put to it a Regalia of Cucumbers, Cauliflowers or *French Beans*.

For Lamb Pie, see the Chapter of Pastry.

V E A L.

Loin of Veal à la Braise.

PArboil your Loin of Veal, and lard it with large Lardoons, seasoned with Pepper, Salt and Nutmeg. Garnish the Bottom of an oval Stew-pan with Slices of Bacon and Veal, seasoned with Salt, Pepper, Sweet Herbs and Spices, minced Parsley, Slices of Onions, Carrots, Parsnips and Lemon: Then lay in your Loin of Veal, the Kidney Side uppermost, season it over as under, cover it in like Manner with Slices of Veal and Bacon; so having covered your Stew-pan, very close, stew it with Fire over and under it; when it is enough, drain it well, then lay it in a Dish, pour upon it a Ragoo of Veal Sweetbreads, Cocks Combs, Mushrooms, Morels and Truffles, or of Cucumbers, or of Lettuce; so serve it for the first Course.

Loin

Loin of Veal marinated.

PArboil and lard it with large Lardoons, lay it in a great deep Dish, put to it a sufficient Quantity of Vinegar, together with Salt, Pepper, some Slices of Lemon and Onion, Bay Leaves, and whole Cives, and let it marinate in it three or four Hours, then put it on a Spit, lard it with Slices of Ham and Bards of Bacon, wrap it round with Paper, and lay it down to the Fire; put into the Dripping-pan a Pound of Butter, together with the Pickle in which you marinated the Veal, and baste it with it from Time to Time as it is roasting; when it is enough, take off the Paper and Slices of Bacon, brown it well with a brisk Fire, so serve it with some Essence of Ham under it, and garnish with fried Veal Cutlets.

A Pillaw of Veal.

GET a Neck or Breast of Veal half roasted, and cut it in six Pieces; season it with Pepper, Salt and Nutmeg, and butter the Inside of your Dish, then stove a Pound of Rice tender, with some good white Broth, Mace, and Salt; you must stove it very thick; put in the Yolks of six Eggs; stir it about very well, and cool it, and put some at the Bottom of your Dish, and lay your Veal on a round Heap, and cover it all over with Rice; wash it all over with the Yolks of Eggs, and bake it one Hour and half; then open the Top and pour in some good thick Gravy, and squeeze in an Orange, and so serve away hot. Garnish with sliced Orange and Veal Cutlets.

Bombarded

Bombarded Veal.

GET a Fillet of Veal, cut out of it five lean Pieces, as thick as your Hand, round them up a little, then lard them very thick on the round Side, lard five Sheeps Tongues, being boiled, blanched and larded with Lemon Peel and Beet Root, then make a well seasoned Forced-Meat, with Veal, lean Bacon, Beef Sewet, and an Anchovy, roll it up into a Ball, being well beat, then make another tender Forced-Meat with Veal, fat Bacon, Beef Sewet, Mushrooms, Spinage, Parsley, Thyme, Sweet Marjoram, Winter Savoury, and green Onions, season and beat it: Then put your Forced Ball into Part of this Forced-Meat, put it into a Veal Caul, and bake it in a little Pot: Then roll up that which is left in another Veal Caul, wet with the Batter of Eggs, roll it up like a *Bolonia* Sausage, tie it at both Ends slightly round and boil it; your Forced Ball being baked, put it in the Middle of the Dish; your larded Veal being stewed in strong Broth, lay round it, and the Tongues, fried brown, between each, then pour on them a Ragoo, lay about it the other Forced-Meat, cut as thin as a half Crown, and fried in the Batter of Eggs; then squeeze on it an Orange, and garnish it with sliced Lemon.

Veal alamode, à la Daub.

HAVING a good Fillet of Veal interlarded as the Beef, add to the stewing of it a little White Wine; then make for it a Ragoo, and garnish it with sliced Lemon.

To

To stew Veal.

YOU must cut your Veal into small Pieces, season it with Salt, whole Pepper, Mace, an Onion and Lemon-Peel, in order to be stewed in Water, with a little Butter : When your Meat is enough, stir in the Yolks of Eggs beaten, and let all have a Walm or two, before they are taken off from the Fire.

To make Balls of Veal.

GET the Lean of a Leg of Veal, and cut out the Sinews ; mince it very small, and with it some Fat of Beef Sewet ; if the Leg be of a Cow-Calf, the Udder will be good instead of Sewet ; when it is very well tempered together with the Chopping Knife, have some Cloves, Mace, and Pepper beaten, and with Salt season your Meat, putting in some Vinegar ; then make up the Meat into little Balls, and set them to boil in good strong Mutton-Broth, as soon as they are boiled enough, take the Yolks of five or six Eggs well beaten, with as much Vinegar as you please, and some of the Broth mingled together ; stir it into all your Balls and Broth, give it a Walm on the Fire ; then dish up the Balls upon Sippets, and pour the Sauce on it.

Olives of Veal.

YOU must take ten or twelve *Scotch* Collops, and wash them over with Batter of Eggs, and season them, and lay over them a little Forced-Meat, and roll them up, and roast them ; make for them a Ragoo, and garnish the Dish with sliced Orange.

Olives

Olives of Veal another Way.

WE take the Flesh of a Fillet of Veal, with some Marrow, two Anchovies, the Yolks of two hard Eggs, a few Mushrooms and Oysters, a little Thyme, Marjoram, Parsley and Spinage, Lemon Peel, Salt, Pepper, Nutmeg and Mace finely beaten; then take your Veal Caul, and lay several Lays of middling Bacon, and of the Ingredients above, one upon another, and roll all up in the Caul to be roasted or baked; and when it is enough, cut it in thin Slices, and serve it in a Dish of strong Gravy.

To make Olives of Veal.

CUT the Flesh of a Leg of Veal into thin Slices; take Thyme, Marjoram, Parsley, Marrow, Cloves, Mace, Nutmeg and Salt; chop all these together, and roll them up in some of the long Pieces; then spit them on a Bird-Spit, and tie them on; and when they are roasted, make Sauce for them of Butter, and the Juice of two or three Oranges.

An admirable Way of dressing Collops.

CUT a Leg of Veal into thin Slices, and hack them with the Back of a Knife; then lard them thin with Bacon; then take a few Sweet Herbs, and some Nutmeg, cut small, strew over the Meat, and flour them, and a little Salt; then take them and fry them brown in sweet Butter. For the Sauce, take half a Pint of Gravy, a Quarter of a Pint of Claret, one Anchovy, one Shalot; shred them and boil them together; then put in a Quarter of a Pound of sweet Butter, the Yolks of two Eggs well beaten; then

then pour out the Butter you fried them in, if any is left, and put in your Sauce, and shake it together; dish them up very hot, with Lamb's Stones, and Sweetbreads, fried brown. Garnish your Dish with Lemons, or Truffles and Morels.

Scotch Collops another Way.

CUT a Fillet of Veal into thin Slices; cut off the Skin and Fat, lard them with Bacon, make three Pints of Gravy, as for Soop; flour your Collops, and fry them brown, and lay them by; then take a Quarter of a Pound of Butter, and put it into a deep Stew-pan; let it melt, and strew in a Handful of Flour, shaking and stirring it 'till it is brown; then put in the Gravy, and one whole small Onion, a Bunch of Herbs, which must be soon taken out; let it boil a little, and put in the Collops to stew half a Quarter of an Hour: Put in Balls of Forced-Meat ready fried; beat the Yolks of two Eggs, break into them six Ounces of Butter, a little Vinegar; take up a little Liquor out of the Stew-pot and mix with it, then pour it all in, and shake them well together; take out the Collops, lay them on the Dish, and let the Sauce thicken a little more, and pour it over the Meat: You may add fried Bacon, Mushrooms and Palates; put in the Juice of a Lemon.

White Scotch Collops.

CUT your Veal in thin Slices, lard it with Bacon, season it with Cloves, Mace, Sweet Herbs, and grated Bread; stew the Knuckle with as little Broth as you can, a Bunch of Sweet Herbs, a little Cloves and Mace; then take a Pint of it, and put in two Anchovies, a Quarter of
N^o 14. R r a Pint

a Pint of White Wine, and some Mushrooms ; thicken it up with the Yolks of three Eggs, and a Piece of Butter.

Another Way to dress Scotch Collops.

WE take the Flesh Part of a Leg of Veal, and lard it with Bacon, as much as you think fit, sliced very thin ; then take half a Pint of Ale, and do the Veal in it, 'till the Blood be out ; then pour out the Ale into a Porringer, and take a little Thyme, Savoury and Sweet Marjoram chopp'd small, strew it over the Veal, and fry it in Butter, and flour it a little, 'till enough ; then put it into a Dish ; put the Butter away, and fry thin Bits of Bacon and lay in the Middle of the Dish. For the Sauce, put into the Ale four Anchovies, and a little White Wine, the Yolks of two Eggs, a little Nutmeg, or Pepper : Melt the Anchovies before you put in the Eggs ; and when it begins to thicken, put in a Piece of Butter, and shake it about 'till it is melted ; then pour it over your Meat. You may do it in Gravy instead of Ale ; melt your Anchovies in White Wine.

To make Savoury Balls.

WE take the Flesh of Fowl, Beef Sewet, and Marrow, of each the like Quantity ; seven Oysters, a little lean Bacon, with Sweet Herbs, Pepper, Salt, Nutmeg, and Mace ; pound them, and make it up into Balls.

To make Force-Meat-Balls.

TAKE a Pound of Veal, and the same Weight of Beef Sewet, and a Bit of Bacon, shred altogether ; beat it in a Mortar very fine ; then season it with
Sweet

Sweet Herbs, Pepper, Salt, Cloves, Mace and Nutmegs; and when you roll it up to fry, add the Yolks of two or three Eggs to bind it: You may add Oysters, or Marrow at an Entertainment.

Breast of Veal in Galantine.

BONE a Breast of Veal, stretch it, and beat it as flat as you can; season it with Parsley, Thyme, Marjoram, Winter Savoury, Marygolds, all well minced, Pepper, Salt, Nutmeg; roll it up well, and tie it very close, then tie it up in a Cloth, and boil it in good seasoned Broth, Wine, and a little Thyme. When it is boiled, let it cool in the same Liquor; send it up either whole or in Slices, upon a Napkin. Garnish it as you like.

Jigget of Veal à la Daub.

AFTER having taken off the Skin, blanch it, lard it with small Lardoons, and lay it to soak in Verjuice, White Wine, Salt, a Faggot of Sweet Herbs, Pepper, Bay Leaves and Cloves: Then roast it, basting it with the same Wine, mixed with Verjuice, and a little Broth: When it is roasted, if you intend to eat it hot, make your Sauce of the Dripping, a little fried Flour, Capers, Slices of Lemon, Juice of Mushrooms, and Anchovies. Let your Jigget simmer in it for some Time, and serve it away.

A Leg of Mutton may be done the same Way.

A Loaf of Veal.

BEAT some thin Slices of Veal flat with your Cleaver; take Meat enough to make your Loaf with; then take another Lump of your Slices of Veal, and cut into

R r 2

Bits

Bits, together with some Beef Sewet, some Bacon and a Calf's Udder blanched; put all together in a Stew-pan over the Fire, season it with Pepper, Salt, Sweet Herbs, fine Spice, Chibbols, Parsley, Garlick, Mushrooms and Truffles, if you have any; toss it up and stir it together, and put into it Crumbs of Bread boiled in Milk, and four or five Yolks of Eggs: All this being well minced, garnish the whole Bottom of a Stew-pan, with some thin broad Slices of Bacon, and over them some Slices of Veal, and then your Forced-Meat all round it the Thickness of two Fingers: At last, put in a small Ragoo made of Gristles of Veal, and some green Pease; let all be well done, and of a good Taste, and put this Ragoo into your Loaf of Veal, putting, at the same Time, more of your Forced-Meat, and small Slices of Veal over the same; bring your Slices of Bacon to lay about it, and let them stew: It being done, take out the said Slices of Bacon, pour out the Fat, turn it upside down in the Dish, skim it well, and put your Ragoo of green Pease over it, or instead of Pease a Cullis.

At another Time you may serve up your Loaf with a Ragoo of Sweetbreads of Veal, Cocks Combs, Mushrooms, Truffles, or an Essence of Ham.

At another Time, you may make use of a Calf's Caul, instead of Slices of Veal, and serve it up.

At another Time, instead of taking Gristles of Veal to put into your Loaves, take Fillets of all Sorts of Fowls; and put over your Loaf an Essence, or a Ragoo of *Spanish* Cardoons, or such other Sauce or Ragoo as you think fit.

At

At another Time, instead of such Fillets, you may make use of a Ragoo of Sweetbreads.

Veal Blanquets.

HAVING a Piece of roast Veal, cut off all the Skin and nervous Parts, into little thin Slices; put some Butter in a Stew-pan over the Fire, with some chopp'd Onion; fry it a little, then add a little Dust of Flour to it, and wet it with good clear Broth: Put to it a Faggot of Sweet Herbs and young Onions, season it with Spice; make it of a good Taste, then put in your Veal, bind it with Eggs and Cream like a Fricassey, a little Shalot, Rocambole, and Parsley chopp'd small, and a little grated Nutmeg and grated Lemon Peel, with some Lemon Juice, make it savoury; and last of all, put in a Spoonful of Oil; serve it hot.

A Shoulder of Veal, à la Piemontoise.

HAVING a Shoulder of Veal, take off the Skin, that it may hang at one End, cut Lardoons of Bacon and Ham, seasoned with Pepper, Salt, fine Spice, fine Herbs, and lard the Shoulder of Veal with it; cover it again with the Skin, and braise it; then take Sorrel and Lettuce picked and washed clean, chop it very well, put it over the Fire in a Stew-pan with a little Butter, chopp'd Parsley, Onions and Mushrooms. The Herbs being stewed tender, put to it some good Cullis, Bits of Ham and Sweetbreads, cut in Dice. When the Shoulder of Veal is ready, take it out and drain it; put it in the Dish you intend it for, take off the Skin, put some of the Sweet Herbs under and over, put the Skin over it again, wet it with melted Butter, and strew

strew over it some *Parmesan*; give it a Colour in the Oven; serve it hot.

A Neck of Veal in Farced-Meat Cutlets.

BOIL the Neck of Veal in your Soop; when it is boiled, take it out, and cut all the Flesh from off the Bones, and make it into a good Farced-Meat, then form the Farced-Meat like Cutlets, with the Ribs sticking out, put them into a Baking-pan, do them over with Yolks of Eggs and Crumbs of Bread; put them in the Oven, give them a good Colour, then put them in your Dish with Gravy under them; serve them hot.

For ragooing a Breast of Veal, see the Chapter of Ragoos.

To hash a Calf's Head.

YOUR Calf's Head being slit and cleaned, and half boiled, and cold, cut one Side into thin Slices, fry it in a Pan of Butter; then having a Sauce-pan on the Stove, with a Pint of Gravy, a Pint of strong Broth, a quarter of a Pint of Claret, and as much White Wine, a few Savoury Balls, and a Pint of Oysters, with Lamb's Stones and Sweetbreads, boiled and blanched, and sliced, with Mushrooms and Truffles, two or three Anchovies, with two Shalots, and a Faggot of Sweet Herbs, tossed up and stewed together; season it with Nutmeg, Mace, Pepper and Salt; then scotch the other Side, a-cross, and a-cross; flour, baste, and broil it: The Hash being thickened with brown Butter, put it in the Dish; lay about it fried Balls, and the Tongue sliced and larded with Bacon, and Lemon Peel; then fry, in the Batter of Eggs, sliced Sweetbreads,
carved

carved Sippets and Oysters; lay in the Head, and place these about the Dish, and garnish it with sliced Orange.

To hash a Calf's Head another Way.

BOIL your Calf's Head 'till the Meat is near enough for eating, take it up, and cut it into thin Slices; then put to it half a Pint of White Wine, and three Quarters of a Pint of Gravy; put to this Liquor two Anchovies, half a Nutmeg, a little Mace, and a small Onion stuck with Cloves; boil this up in the Liquor, a Quarter of an Hour; then strain it, and let it boil gently again; then put in your Meat, with a little Salt, and some Lemon Peel shred fine, and let it stew a little; mix the Brains with the Yolks of Eggs, and fry them for garnish; when your Head is ready, shake in a Bit of Butter, and serve it up.

An admirable Way to roast a Calf's Head.

GET a Calf's Head with the Skin on, and scald it, and boil it an Hour and half; when cold, lard it with Lemon Peel, and then spit it; when it is enough, make good savoury Sauce, as you do for a hashed Head, and put into it Forced-Meat-Balls, fried Sweetbreads, Eggs, and Clary, a little Bacon, some Truffles and Morels, Mushrooms and Oysters, and a little Lemon Juice, and mix it all well together, with the Sauce, and pour over the Head. It may be done as well with the Skin off, as it comes from the Butcher's.

Calf's Head Surprise.

YOU must bone it and not split it, cleanse it well, and fill up the vacant Place with Meat, and make it in the same Form as before; you may put in the Middle a
Ragoo

Ragoo, and cover it with Force-Meat; then wash it with Egg, and crumb it, and bake it; so serve it.

To roast Veal Sweetbreads.

L A R D them with small Lardoons, run a Skewer thro' them, fasten them to the Spit, and roast them 'till they are very brown; then lay them in a Dish, in which you have put some Essence of Ham, or good Gravy; so serve them.

To fry Veal Sweetbreads.

A F T E R having blanched and cut each Sweetbread in three or four Pieces, lay them in a Dish with an Onion cut in Slices, some whole Cives, and a Bay Leaf, Salt, Pepper, two or three Cloves, and Juie of Lemon; let them marinate in this for two Hours, mean while, make a Batter as follows: Put into a Pan one Handful of Flour, and a little Salt, beat it into Batter with fair Water, and one Egg, melt as big as a Walnut of Butter, and add to it: Take Care it be not too thick, nor too thin: Take the Sweetbreads out of the Marinade, and having dried them well between two Napkins, put them into the Batter; heat some Hog's Lard in a Frying-pan, and put in your Sweetbreads one by one, draining them well from the Batter; when they are fried brown, take them up and drain them; then fry some Parsley; lay a Napkin in a Dish, place your Sweetbreads upon it, and the fried Parsley in the Middle; so serve them for Plates, or little Dishes.

Sweetbreads

Sweetbreads of Veal á la Dauphine.

TAKE the largest Sweetbreads you can get, order them as for a Ragoo, open them and slit them round, then fill them with Stuffing made of Chickens: Put Slices of Veal and Bacon in a Stew-pan, season them with Salt, Pepper, Sweet Herbs, fine Spices, whole Chibbols and an Onion cut in Slices. Then put in the Sweetbreads, season and cover them with Slices of Veal and Bacon; cover the Stew-pan, stew them with Fire under and over: The Sweetbreads being done, take them out, take out the Slices of Bacon, put in a Ladle full of good Broth, let it stew, strain the Broth through a Silk Strainer, take off the Fat, then put the Broth in a clean Stew-pan 'till it turns to a Jelly, put in the Sweetbreads to glaze; being glazed, put an Essence in your Dish, with your Sweetbreads laid upon it.

Fricando's of Veal.

HAVING a Leg of Veal, cut off some Slices, beat them well with the Handle of a Knife, lard them, lay them on a Table, the larded Side downwards, cover them the Thickness of a Crown Piece, with a Farce made of Veal, Beef Marrow, a little Bacon, and some Eggs, seasoned with Salt, Pepper, and savoury Herbs. Having thus farced them, dip your Hand in beaten Eggs, and smooth the Edges of them: Lay them in a Stew-pan with a little Bacon under them, cover the Pan, and set it over the Stove; put likewise, a little Fire upon it. You must keep them thus, 'till they are brown on both Sides, then take them up, let the Fat drain from them, and then put them

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again

again into a Stew-pan, with some Beef Gravy; let them simmer a while in it; take off all the Fat, put in a Drop of Verjuice; then lay them in a Dish; pour on them a Ragoo of Mushrooms, Truffles and Sweetbreads, and serve them warm.

When Fricando's are used for garnishing, they are dressed the same Way, but not larded.

P O R K and P I G.

To do a Leg of Pork Ham Fashion.

YOUR Pork must be cut like a Ham; then take a Quart of ordinary Salt, and a Quart of Bay Salt, and heat it very hot, then mix it with a Pound of coarse Sugar, and an Ounce of Salt Petre beaten fine, and rub the Ham very well with it, and cover it all over with what is left, for it must go all on, so let it lie three Days; then turn it every Day for a Fortnight; then take it out, and smoke it as you do Bacon or Tongues: The Salt must be put on as hot as you can.

To salt Hams to taste like Westphalia ones.

GET Salt Petre, salt your Ham with it very well, let it lie therein for a Week; take clean Ashes of Ash-Wood, boil them in fair Water, to a strong Lee, let it stand and settle; then take off the clean Water, and boil it again, making it a strong Broth with ordinary Salt; when it is cold, put in the Ham, let it lie a Month in Brine; then dry it well, without smoaking, and they will have the right Taste of *Westphalia* Hams.

To

To salt Hams.

YOU must take the Ham when it is hot, being just killed, with two Ounces of Bay Salt, and two Ounces of Salt Petre; then cover it, and let it stand nine Days; then salt it with these two Salts, and hang it up in a Chimney of Wood Smoak for three Days; then hang it in the Kitchen, where it may have a little Warmth of the Fire.

To pickle six Hams of Pork.

HAVING one Peck of Bay Salt, half a Pound of Salt Petre, and five Pounds of brown Sugar, put to it as much hot Water as will heat the Hams Blood warm, and mix it well together; if your Hams are large, they must lie three Weeks in Pickle, or more, but if small, two will do: Keep them under the Pickle, and stir your Pickle twice a Week well to them. If you love the right *West-phalia* Taste, let them hang in the Smoak three Weeks or a Month.

The same Time will do for a Tongue in the Pickle and Smoke; and is the right Way for a Piece of Beef of the same Substance.

To pickle Pork.

HAVING taken out the Bones, cut them into Pieces, of a Size to lie handsomely in the Tub or Pan you intend to pickle it in; then rub every Piece well with Salt Petre; then take common Salt and Bay Salt, of the last, half the Quantity of the other, and rub the Pieces well again with these; put Salt at the Bottom of the Vessel, and

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lay

lay in the Pieces one upon another as close as you can, cover every Piece with Salt, and fill the hollow Places on the Sides with Salt likewise; and as the Salt melts on the Top, strew on more; thus ordered, it will keep a great while.

To make Royal-Sausages.

WE take some Flesh of Partridges, Quails, Snipes and Pigeons, some of a Chicken, with a little Veal, and fat of Ham; all must be raw, and mix these with Cives, Parsley, Mushrooms and Truffles, five Eggs, the Whites of but two, and two Spoonfuls of Cream; season all this with Pepper, Salt, Mace, Nutmeg, and Cinnamon, and a little Onion, and roll it up in large Rolls; and cut Slices of Veal, and roll round each Sausage, being about six Inches in Length, and three in Thickness, and stew them in your Pan upon Slices of Bacon, and cover them with thin Slices of Beef over a clear Fire, not too fierce, and cover your Pan very close; they will take up some Time in doing; and when done, set them by to be cold, and take them from the Fat, and the Veal, and cut them in what Size you will, and serve them. Garnish with Lemon Peel.

To make common Sausages.

TAKE a Pound of the Flesh of a Leg of Pork and shred it fine; then take a Pound of Hog's Fat, and cut it small with a Knife; and to every Pound of Fat, take half an Ounce of White Pepper, one large grated Nutmeg, a Penny worth of beaten Cloves and Mace, a Spoonful of shred Sage, and two or three Tops of Rosemary cut very fine,

fine, and salt it to your Palate; then mix all these well together, with a little cold Water, and so fill your Guts prepared for the Purpose.

To make Sausages another Way.

TAKE Pork, more Lean than Fat, and shred it; then take off the Fleak of Pork, and mince it; season each Part with minced Sage, and pretty high with Pepper, Salt, Mace and Nutmeg; then clear your small Guts, and fill them, mixing some Bits of fat Bacon between the minced Meat; sprinkle a little Wine with it, and it will fill the better, then lay them in Links.

Bologna Sausages.

GET four Pounds of lean Buttock of Beef, cut it in thin Pieces; put into it one Pound of diced Sewet, one Pound of diced Bacon; season with All-spice and Pepper just bruised, and with Bay Salt, and Salt Petre mixed up with your Seasoning; then tie them up in Skins as big as your Wrist. You must mix in a little Powder of Bay Leaves, then dry them as you do Tongues, and eat them without boiling.

Black Puddings.

PUT in a Stew-pan some Hog's Blood, a little Milk, and a Ladle full of fat Broth; then cut a sufficient Quantity of thin Slices of Hog's Fat, with some Parsley, Cives, and Sweet Herbs cut small; put the whole into your Stew-pan, season it with Salt, Pepper, Spice, and Onions done in hot Ashes, and cut small, mix this with your Blood, then make your Puddings as big as you please:
Your

Your Guts being well cleansed, scraped and scalded, blanch them in hot Water, and prick them with a Pin, and if you see the Fat come out, they are blanched enough, then take them out of the Water, broil them, and serve them up hot.

Another Way to make Black Puddings.

WHEN you catch the Blood from the Hog, sprinkle a Handful of Salt into it, to prevent the Blood from cloding: To two Quarts of Blood, put a Quarter of a Peck of Oatmeal once cut, then boil a Quart of Milk and put in the Crumb of a fine Penny Loaf: And after it is cold, put it to the Blood and stir it all together, then put in half an Ounce of *Jamaica* Spice, and a whole Nutmeg beat together, stir in a large Handful of Pennyroyal, and Sweet Marjoram cut small. When you fill your Gut, have by you Hog's Lard, cut in Dice, and mix it with the other Ingredients as you fill the Gut: After you have made as many Links as you design, tie them in Bunches, then put them into a Kettle of boiling Water, and let them boil half an Hour; observe that you prick the Links with a Pin, and take Care you breathe not in the Kettle, for if you do they will burst. After which, hang 'em in a Chimney and they will keep good a Fortnight.

Hog's Chitterlings, or Andouilles.

HAVING the large Gut of a Hog, cleanse it well, and put it to soak a Day or two in Water, and then blanch it in hot Water, with a little Salt, Slices of Onions and some Slices of Lemon; then put it in fresh Water, take it out again a little while, cut it on a Table, into Pieces, according

according to the Length you would have your Puddings, then dip them in White Wine for a little while, to take off the ill Scent; cut some Fat off the Hog's Belly into Slices, the Length you will make your Puddings, and some Lean into the same Slices, and season them well; then put them on a limber Skewer, and slide them through your Gut, and when your Skewer is quite in it, tie up both Ends with Packthread: Your *Andouilles*, or Puddings being thus formed, put them in a Kettle with Water, Onion shred, Cloves and two Bay Leaves; let them boil slowly, skim them well, and put in a Quart of Milk; let these Puddings grow cold in the same Liquor they are boiled in, then take them out, and take Care not to break them; they may be broiled on Paper, and served up immediately.

Calf's Chitterlings, or *Andouilles*.

HAVING some of the biggest Calves Guts, cleanse them, cut them in Pieces proportionable to the Length of the Puddings you design to make, and tie one End of these Pieces, then take some Bacon, with a Calf's Udder, and Chaldron blanch'd, and cut in Dice or Slices; then put them in a Stew-pan, and season them with fine Spice pound'd, a Bay Leaf, some Salt, Pepper, Shalot, cut small, and about half a Pint of Cream; toss it up, then take off the Pan, and thicken your Mixture with four or five Yolks of Eggs, and some Crumbs of Bread; then fill up your Chitterlings with the Stuffing, keep it warm, then tie the other Ends with Packthread, blanch and boil them like Hog's Chitterlings, let them grow cold in their own Liquor. Before you serve them up, boil them over a moderate Fire, and serve them up pretty hot. This Sort of *Andouilles* or Puddings

Puddings may be made in Summer, when Hogs are seldom killed.

Calf's Chitterlings another Way.

CUT a Calf's Nut in Slices of its Length, and the Thickness of a Finger, together with some Ham, Bacon, and the White of Chickens cut after the same Manner; put the whole into a Stew-pan, season it with Salt, Pepper, Sweet Herbs and Spice, take Guts cleansed, cut and divide them in Parcels, fill them with your Slices; then lay in the Bottom of a Kettle some Slices of Bacon and Veal, place them over your little Chitterlings, season them with Sweet Basil, Bay Leaves, Salt, Pepper, Slices of Onion, and Cloves of Garlick, and make another Laying with Slices of Bacon and Veal over them, pour in it a Pint of White Wine, and let it stew with Fire under and over; being done, broil your Puddings on a Sheet of Paper, and serve them up hot.

Pork stuffed and roasted.

MAKE a Stuffing in your Leg of Pork with Sage, Onion, Parsley, Pepper and Salt, Crumbs of Bread, a little Fat, and two Eggs; then stuff your Pork with it, after which lay a Caul all over it, and roast it, when half roasted take it off and scotch it with a Knife and crisp it.

Pork Cutlets.

YOU must take a Loin or Neck of Pork, cut off the Skin and cut it into Cutlets, season them with Sage, Parsley and Thyme cut small, Pepper and Salt, and Crumbs
of

of Bread ; mince altogether and broil them, sauce them with Mustard, Butter, Shalot, Vinegar, and Gravy ; so serve them away hot.

A Hog's Head Cheese Fashion.

BONE it and lay it to cleanse twenty four Hours in Water and Salt, and scrape it well and white, lay Salt on the Inside, to the Thickness of a Crown Piece and boil it very tender, then lay it in a Cheese Press, cover it with a Cloth, and when cold it will be like a Cheese : You may sauce it.

Chine or Leg of Pork roasted and stuffed.

YOU must take a Leg or Chine and make a Stuffing with Sage, Parsley, Thyme, and the Fat Leaf of the Pork, Eggs and Crumbs of Bread ; season with Pepper, Salt, Nutmeg and Shalot, and stuff it thick, then roast it gently, and when a Quarter is roasted, cut the Skin in Slips ; make your Sauce with Lemon Peel, Apples, Sugar, Butter and Mustard.

A Pig roasted.

PUT in the Belly, a Piece of Bread, some Sage and Parsley chopped small, and some Salt ; sew up the Belly and spit it and roast it, when warm thorough rub it all over with a Feather dip'd in Oil to prevent its blistering, then split it and cut off the Ears and the Under-Jaws, and lay round, and make a Sauce with the Brains, thick Butter, Gravy and Vinegar, and lay under : Make Currant Sauce in a Cup.

T t

A Pig

A Pig three Ways.

FIRST skin your Pig up to the Ears, and then cut it in Quarters and draw it with Thyme and Lemon as you do Lamb, or roast it plain as Lamb; send it to Table with Mint Sauce, and garnish with Water-Cresses; then take the Skin and make a good thick Plumb-pudding Batter with good Sewet, Fruit and Eggs; fill up the Skin to the Ears, which sew up, and put it in your Oven and bake it, and it will appear as a roast Pig. Another Way is, when you go to kill your Pig, whip him about the Yard 'till he lies down; then stick him, scald him and roast him, and he will eat well; or you may bone him and stuff him with good Savoury Force-Meat, or roast him plain with Sage, Salt and Bread in his Belly, and serve with Currant Sauce, and savoury Sauce under.

A Pig Lamb Fashion.

SKIN it and leave the Skin whole with the Head on, then chine it down as Mutton, and lard it with Lemon Peel and Thyme, and roast them in Quarters as Lamb; the other Part fill full with a good Country thick Plumb-Pudding; sew up the Belly and bake it; the Pig will look as if roasted.

A Pig Rolliard.

YOU must bone it, leaving the Head whole, and wash it over with Eggs; season it with Pepper, Salt and Nutmeg, and lay over some Force-Meat, then roll it up, and either roast it or bake it, or stove it: You may cut it in six Pieces and send the Head in the Middle; make
Sauce

Sauce with the Brains and Sage, Butter, Gravy, and Vinegar ; so serve away hot.

A Pig in Jelly.

CUT it in Quarters and lay it in your Stew-pan: To one Calf's Foot and the Pig's Feet, put in a Pint of Rhenish Wine, the Juice of four Lemons, and one Quart of Water ; season with Nutmeg and Salt ; stowe it gently two Hours, let it stand 'till cold, and send it up in its Jelly.

To dress a Pig the French Way.

SPIT your Pig, lay it down to the Fire, and let it roast 'till it is thoroughly warm, then cut it off the Spit, and divide it into about twenty Pieces, set them to stew in White Wine and strong Broth, seasoned with grated Nutmeg, Pepper, two Onions cut small, some stripped Thyme, Gravy, Butter, Elder Vinegar, and two or three Anchovies ; when it is enough, dish it in the Liquor it was stewed in, with sliced Orange and Lemon upon it.

To dress a Pig au Pere-douillet.

HAVING cut off the Head, cut the Pig in Quarters ; lard them with large Lardoons well seasoned : Lay a Napkin in the Bottom of a Kettle, and put some Bards of Bacon upon it ; upon them place the Fore Quarters of the Pig, and the Head in the Middle of them ; season it with Cloves, Nutmeg, Mace and Cinamon, with Basil, Bay Leaf, Salt, Pepper, two Rocamboles, a sliced Onion and Lemon, Carrots, Parsnips, Parsley and Cives, then cover it with Bards of Bacon ; and having laid them in a Stew-pan,

cover it, and set it over a Stove; when it begins to stick, as when you make Veal Gravy, moisten it with good Broth, but take Care to keep it from browning; pour it into the Kettle, with a Bottle of White Wine, and stew your Pig in it: When it is enough, take it off the Fire, and if you would serve it cold, in Plates or little Dishes, let it stand 'till it is cold in its own Liquor, then take it out and drain it well, wipe it with a Linnen-Cloth to make it as white as you can, and serve it on a Napkin laid in a Dish, the Head in the Middle, the four Quarters round it, and garnished with Parsley. You may likewise serve it hot for a Dish of the first Course, as follows: When your Pig is almost ready, take some Veal Sweetbreads, Mushrooms, and Truffles, toss them up in a Sauce-pan, with a little melted Bacon, moisten them with good Gravy, and when they have simmered, 'till they are ready, take off the Fat, and thicken them with a Cullis of Veal and Ham; having thus prepared your Ragoo, and the Pig being ready, take it up, drain it well, lay the Head in the Middle of the Dish, the four Quarters round it, so pour the Ragoo upon it, and serve it hot.

To dress a Pig the German Way.

GET a Pig, cut it in Quarters and toss them up in melted Bacon, then boil them in good Broth, seasoned with an Onion stuck with Cloves, a Faggot of Herbs, Salt, Pepper, and Nutmeg; when it is almost boiled, put in half a Pint of White Wine: Then toss up in the same melted Bacon in which you toss'd up your Pig, some Oysters, and a little Flour, a Slice or two of Lemon, some Capers and ston'd Olives; when you are ready to serve away, squeeze

squeeze in the Juice of a Lemon, and garnish the Brims of your Dish with the Brains of your Pig fried, and some fried Parsley.

A Pig Matelote.

SCALD and gut your Pig, and cut off the Head and the Petty-Toes, then cut your Pig in four Quarters, put them with the Head and Toes in cold Water: Cover the Bottom of a Stew-pan, with Slices of Bacon, and place over them the said Quarters with the Petty-Toes, and the Head cut in two. Season the whole with Salt, Pepper, Sweet Basil, Thyme, Bay Leaves, Onions cut in Slices, and Garlick, with a Bottle of White Wine; lay over more Slices of Bacon, put over it a little Water, let it boil. Then take two large Eels, skin, gut, and wash them; cut them into Pieces of five or six Inches long, and when your Pig is half boiled, put in it your Eels; then boil a Dozen of large Crawfish, cut off the Claws and take off the Shells of the Tails. When your Pig and Eels, are enough, lay first your Pig with the Petty-Toes, and the Head into the Dish, you design to serve them up in, then place over them your Eels and your Crawfish with some Ham Gravy and some Cullis of Crawfish if you have any, and then serve it up for a first Course or Remove.

To souce a Pig.

CUT off the Head of a fair large Pig, then slit him through the Midst, then take out his Bones, then lay him in warm Water one Night, then collar him up like Brawn, then boil him tender in fair Water, and when he is boiled, put him in an Earthen Pot or Pan, in Water and Salt,

Salt, for that will make him white, and season the Flesh, for you must not put Salt in the boiling, for that will make it black, then take a Quart of the same Broth, and a Quart of White Wine, boil them together to make some Souce for it, put into it two or three Bay Leaves, when it is cold uncloath the Pig, and put it into the same Souce, and it will continue a Quarter of a Year. It is a necessary Dish in any Gentleman's House; when you serve it in, serve it with green Fennel, as you do Sturgeon with Vinegar in Saucers.

To make a fat Lamb of a Pig.

SCALD a fat Pig, and cut off his Head, slit him and trufs him up like a Lamb, then being slit through the Middle, and skinned, parboil him a little, then draw him with Parsley, as you do a Lamb, then roast it and drudge and serve it up with Butter, Pepper, and Sugar.

V E N I S O N.

To roast a Haunch of Venison.

MAKE up a substantial Fire before you lay it down, then baste it and flour it, and with very fine Skewers fasten a Piece of Veal Caul over the Fat Part; if that cannot be had, the White of an Egg, or Paper well buttered will serve. A Haunch of twelve Pounds Weight will take up three full Hours to be well soaked. Your Sauce must be Gravy, with a great deal of Claret in it; the fashionable sweet Sauce is Jelly of Currants made hot: What was formerly used was, Pap-sauce made of White Bread boiled in Claret, with a large Stick of Cinamon, and when boiled
'till

'till smooth, take out the Cinamon and add Sugar. It is difficult to give general Rules about roasting and boiling, because Cooks are apt to neglect a Fire, and not mind the Distance, that it may neither scorch nor pawl; but as to Time, allowing a Quarter of an Hour to every Pound of Meat, at a steady Fire, your Expectations will hardly ever fail, from a Fowl to a Sirloin of the largest Ox: And the same Method may be allowed in boiling.

A Civet of Venison.

HAVING boiled your Venison, a Breast or Neck, cut it in Cutlets; when it is almost boiled, take a Sauce-pan, and brown in it half a Pound of Butter, and as it browns add a Quarter of a Pound of Flour, little and little, 'till the Brown be of a good Colour; be sure not to burn it: Then add half a Pound of Sugar, and as much Claret as will make it of the Thickness of a Ragoo. When you are going to serve it up, put in the Venison, and toss it three or four Times, and so serve it with the Juice of Lemon.

To keep Venison all the Year.

GET a Haunch and parboil it a while, then season it with two Nutmegs, a Spoonful of Pepper, and a good Quantity of Salt, mingle them all together, then put two Spoonfuls of White Wine Vinegar, and having made the Venison full of Holes, as you do when you lard it, when it is larded, put in at the Holes, the Spice and Vinegar, and season it therewith, then put Part into the Pot with the Fat Side downwards, cover it with two Pounds of Butter, then close it up close with coarse Paste;

Paste; when you take it out of the Oven take away the Paste, and lay a round Trencher with a Weight on the Top of it to keep it down, 'till it be cold, then take off the Trencher, and lay the Butter flat upon the Venison, then cover it close with strong White Paper; if your Pot be narrow at the Bottom it is better, for it must be turned upon a Plate, and stuck with Bay Leaves when you please to eat it.

Another Way to dress Venison.

IT must be blanched on a Gridiron, then larded and marinated according to the Season. Spit it with Slices of Bacon and Paper round; besprinkle it with your Marinade. When roasted enough, it must be served up hot, either with a Pepper Sauce, or Sweet Sauce.

To make artificial Venison for a Pasty.

GET a Sirloin of Beef, or a Loin of Mutton, bone it, beat it with a Rolling-Pin, and season it with Pepper and Salt, then lay it twenty four Hours in Sheep's Blood, then dry it with a Cloth and season it a little more, and it is fit to fill your Pasty.

Boiled Venison.

HAVING a Haunch of Venison, salt it well, and let it remain a Week, then boil it, and serve it with a Furniture of Cauliflowers, *Russia* Cabbages, some of the *Hertfordshire* Turnips cut in Dice, and boiled in a Net, and tossed up with Butter and Cream, or else have some of the yellow *French* Turnips, cut in Dice, and boiled like the former; or we might add some red Beet Roots boiled in Dice,

Dice, and buttered in the same Manner. Place these regularly, and they will afford a pleasant Variety both to the Eye and the Taste.

Venison in Ragoo.

LARD your Venison with thick Bacon and season with Salt and Pepper, stew it in Broth or hot Water; put in it two Glasses of White Wine, and season the whole with Salt, a Bunch of Sweet Herbs, three or four Bay Leaves, and a Slice of green Lemon: Being done enough, thicken your Sauce with good Cullis. Serve it up with Capers and Lemon Juice over it.

Venison in Blood.

YOUR Shoulder, Neck or Breast, must be boned, and laid in Blood, seasoned with Winter Savoury, Sweet Marjoram and Thyme, having a little Sewet in it chopp'd small, and stirr'd on the Fire to be thick; then roll up your Neck or Breast with some of the set Blood and Sweet Herbs, and roast or stove it gently in good Broth and Gravy, with Shalots and Claret, so serve away hot.

Venison in Auet.

CUT your Venison into Pieces the Bigness of a Shoulder of a Hare, lard them with thick Bacon, seasoned with Salt and Pepper; then put them in a Pot with Broth, White Wine, a Bunch of Sweet Herbs, Salt, Pepper, Nutmeg, Bay Leaves, and green Lemon Slices; the whole being well stewed, thicken your Sauce with Cullis, and put in a Dash of Vinegar, and serve it up for first Course. All Sorts of Venison must be dressed with a Sauce high seasoned.

CHAP. XVIII.

Of CULLISES and SAUCES for BUTCH-
ER'S MEAT.*The most usual Cullis.*

THIS Cullis is made several Ways, which are here explained ; but this first is reputed the best, and the most in Vogue among all those that have Skill in COOKERY. They take Meat according to the Quantity of Cullis they have a Mind to make : As for Example, if you treat about ten or twelve Persons, you can take no less than a Leg of Veal to make your Cullis with, and the Nut of a Ham to make it good : Cut your Leg of Veal in Pieces the Bigness of your Fist, place them in your Stew-pan ; then put in your Slices of Ham, a couple of Carrots and Onions cut in two, and put over your Cullis covered ; let it stew softly at first, and as it begins to be brown, take off the Cover, and turn it, to colour it on all Sides the same ; but take Care not to burn the Meat : When it has a pretty brown Colour, moisten your Cullis with Broth made of Beef or other Meat ; season your Cullis with a little Sweet Basil, some Cloves, with some Garlick ; pare a Lemon, cut it into Slices, and put it into your Cullis with some Mushrooms. Put into a Stew-pan a good Lump of Butter, and set it over a slow Fire ; put in it two or three Handfuls of Flour, stir it with a Wooden Ladle, and let it take a Colour : If your Cullis be pretty brown, you must put in some Flour : Your Flour being brown with your Cullis, then pour

pour it very softly into your Cullis, keeping your Cullis stirring with a Wooden Ladle; then let your Cullis stew softly, and skim off the Fat, put in a couple of Glasses of *Champaign*, or other White Wines; but take Care to keep your Cullis very thin, so that you may take the Fat well off and clarify it: To clarify it, you must put it upon a Stove that draws well, and cover it close, and let it boil without uncovering, 'till it boils over, then uncover it, and take off the Fat that is round the Stew-pan; then wipe it off the Cover also, and cover it again, and by that Means you will have the finest Cullis in the World, provided you follow these Rules close. If by Chance your Cullis is too pale, and that you would give it a good Colour, you need but put a Bit of Sugar in a Silver Dish or a Stew-pan, with a Drop of Water, and set it over a Stove, and let it turn to a Caramel, moistening the same with a little Broth, and then put it into your Cullis, and with a Spoon take off the Fat, 'till you see your Cullis be of a good Colour, and if it is of a good Colour, Caramel needs not be put in it. When your Cullis is done, take out the Meat and strain off your Cullis in a Sieve, or a Silk Strainer, which is much better. This Cullis is proper for all Sorts of Ragoos, and to be over Fowls put in Pies and Terrines.

Cullis another Way.

HAVING some Veal cut it in Pieces, place them in your Stew-pan with Slices of Ham, a couple of Carrots cut in two, and a couple of Onions; cover your Stew-pan over a gentle Fire; when the Meat begins to stick to the Bottom of your Pan, uncover it, and cover it all over, but let it not be burnt; if it is done as it should be, moisten it

with Broth, and season it with Sweet Herbs, Slices of Lemon, some Cloves of Garlick, and Cloves; take as much Flour as you think fit, according to the Quantity of Cullis you are to make, and mix it thin with cold Broth, or Water, then strain off your Flour into your Cullis and put, by degrees, more to it, let it stew softly and be well done; if the Colour is not deep enough, put Gravy in it; then the Fat being well taken off, and it having a good Taste, take out the Meat, strain off your Cullis, and you may make Use of it on all Occasions.

Cullis another Way.

YOUR Veal being cut in Pieces, put them into your Stew-pan with some Slices of Ham, a couple of Carrots cut in two, a couple of Onions cut in Slices; cover your Stew-pan, and let it stew softly, your Meat being of a good Colour, take it out, put a good Lump of Butter into your Stew-pan, put it over the Fire, take a Wooden Ladle, and scrape the Brown off well that sticks to your Stew-pan; put in it as much Flour as you think fit, according to the Quantity of Cullis you will make, let it stew 'till it be of a good Colour, then moisten it with Broth, and put the Meat in again, and season it with a few Sweet Herbs, Cloves of Garlick, Lemon Slices, with some Glasses of *Champaign*, or other White Wine, let it stew well, and take the Fat well off, and being well done, and of a good Relish, strain it off in a Sieve, or else in a Silk Strainer, and you may use it with all Sorts of Entries.

Cullis.

Cullis of Ham

IS made divers Ways; we begin with that which, according to the Judgment of the best Cooks, is best, which is ordered as followeth, *viz.* Take a Stew-pan, put in it three Pounds of Veal cut like Dice, take a Ham, take off the Sward and the Fat, and cut it into Slices well shaped, and put them in a Stew-pan, with your Veal, and a couple of Carrots cut in two, and a couple of Onions: Cover your Stew-pan, and do it very gently over a slow Fire at first, and when you see your Meat begin to stick to your Pan, uncover it, and turn your Slices of Ham, that they may take a Colour, then take out your Slices of Ham and the Veal; put in your Stew-pan a Lump of Butter, and a little Flour, and stir it well with a Wooden Ladle, moisten it with good Broth, not salt, and put in again your Meat and your Ham, and season it with Lemon Slices, some Cloves of Garlick, and some Glasses of *Champaign*, or other White Wines; go on a thickening your Cullis with the most usual Cullis: Skim off the Fat; when done, take out all your Meat with the Ham; strain off your Essence in a Silk Strainer, and use the same with all Sorts of Meat, and hot Pastry made with Meat, or Fish dressed with Gravy; put again your Slices of Ham into your Essence, to make Use of them on several Occasions, *viz.* being cut into Dice when for a Piece of Beef, or Artichoke Bottoms, and when cut in Slices for Chickens, for young Fowls, or what you think fit.

Cullis

Cullis the Italian Way.

PUT in a Stew-pan half a Ladle full of Cullis, as much Essence of Ham, half a Ladle full of Gravy, and as much of Broth, three or four Onions cut in Slices, four or five Cloves of Carlick, a little beaten Coriander Seed, with a Lemon pared and cut in Slices, a little Sweet Basil, Mushrooms, and good Oil; put all over the Fire; let it stew a good Quarter of an Hour, take the Fat well off, let it be of a good Taste, and you may use it with all Sorts of Meat and Fish, particularly with glazed Fish, with Chickens, Fowls, Pigeons, Quails, Ducklings, and in short, with all Sorts of tame and wild Fowl.

Cullis of Crawfish.

HAVING the middling Sort of Crawfish, put them over the Fire, seasoned with Salt, Pepper, Sweet Herbs, and Onions cut in Slices; being done, take them out, pick them, and keep the Tails after they are scaled; pound the rest together with the Shells in a Mortar; the more they are pounded the finer your Cullis will be: Take a Bit of Veal the Bigness of a Fist, with a small Bit of Ham, an Onion cut in four, put it to sweat very gently, if it sticks but a very little to the Pan, powder it a little, moisten it with Broth, put in it some Cloves, Sweet Basil in Branches, some Mushrooms, with a Lemon pared and cut in Slices; being done, skim the Fat well, let it be of a good Taste, then take out your Meat with a Skimmer, and go on a thickening it a little, with Essence of Ham, then put in your Crawfish, and strain it off; being strained, keep it to make use of it with all Sorts of first Course, with Crawfish.

Cullis

Cullis of Crawfish another Way.

BOIL your Crawfish for Soops; being boiled, pick them, pound your Shells to make your Cullis; take a Piece of Veal cut into Slices, put them in a Stew-pan with some Slices of Ham, two or three Onions with some Bits of Carrots, and put it over the Fire; let it be a doing gently, being a little sticking, moisten it with good Broth; put in it some Crumbs of Bread used for Soops, your Crawfish being pounded, take your Meat and Roots out of your Cullis; take off the Fat, and let be of a good Taste, put in your pounded Crawfish, strain it off, and put this into a small Kettle, pick the Crawfish Tails, and put them in your Cullis, keeping it hot: This Cullis may serve for all Sorts of Soops with Cullis of Crawfish Tails, with those of Rice, and with soaked Crusts, &c.

White Cullis à la Reine.

WE take a Piece of Veal and cut it in small Bits, with some thin Slices of Ham, and two Onions cut in four Pieces, moisten it with Broth seasoned with Mushrooms, a Bunch of Parsley, green Onions, three Cloves, and so let it stew; being stewed, take out all your Meat and Roots with a Skimmer, put in a few Crumbs of Bread and let it stew softly; take the white of a Fowl, or of a couple of Chickens, and pound it in a Mortar, being well pounded, mix it in your White Cullis, but it must not boil, and your Cullis must be very white, but if it is not white enough, you must pound one or two Dozen of Sweet Almonds pared and put into your Cullis; then boil a Glass full of Milk and put it in your Cullis, let it be of a good

good Taste, and strain it off, then put it in a small Kettle, and keep it warm; and you may use it for all Sorts of white Soops, and for white Crusts of Bread and Bisques.

Green Cullis with Green Pease.

GET Green Pease, let them be heated without Liquor, take a Handful of Parsley, as much Spinage, with a Handful of green Onion Tops; blanch all these in boiling Water, then put them into fresh Water; take them out and squeeze them well and pound them, put into a Stew-pan a Piece of Veal cut in Dice, some Slices of Ham, also an Onion cut small, put it over the Stove to stew gently, being a little clammy, moisten it with your soaking Broth, and let it stew softly; put in it a Handful of green Parsley, green Onions, Cloves, a Bunch of Savoury; being stewed and of a good Taste, take out your Meat and Greens; then pound your Pease, and mix them with your Cullis, and the Tops of green Onions, and strain it off with a Ladle full of Cullis. This Cullis may be used with all Sorts of Terrines with Green Pease, Ducklings with Green Pease Purey, and with all Sorts of Dishes that are made with a green Sauce; when you stew your green Pease, or Cucumbers cut in Dice in their Season, put some of this Cullis over them.

Green Cullis for Soops.

GET Pease, boil them in a small Kettle, with good Broth; take a Piece of Veal, a Bit of Ham, an Onion, cut all together into small Dice, and put them a sweating very gently over a Fire; being a little clammy, moisten them with your soaking Broth; season it, and let it stew softly; take Parsley, the Tops of green Onions and Spinage,
of

of each a Handful, and after they are picked, washed and blanched in boiling Water, squeeze them well, and pound them, then take them out of the Mortar, and pound your Pease; your Meat being stewed, take it out of the Cullis with a Skimmer, take off the Fat from your Cullis, let it be of a good Taste, and mix your Pease and the Tops of green Onions with it, and so strain it off: This Cullis may be used with all Sorts of green Soops, and Soop Crusts.

Sauce in Ravigotte.

YOU must take Terragon, Pimpernel, Mint, Parsley, green Onions, a little of each, blanch the whole in boiling Water, then put it into cold Water; take it out again and squeeze it, and cut it very small, then put it in a Stew-pan with a Rocambole bruised, a little Gravy, a little Cullis, and the Juice of a Lemon, Salt, beaten Pepper, an Anchovy cut small, and a little Oil; put all this a Moment over the Fire, and let it be well relished. This kind of Sauce may be used with all Sorts of roasted Meat, putting it in a Saucer.

Sauce in Ravigotte another Way.

WE take the same Sort of Herbs, prescribed in the Ravigotte above, wash them well, cut them small, and pound them, putting into the Mortar a little Gravy, a couple of Rocamboles, a little Pepper, a little Cullis; put all together into a Stew-pan, heat it, and strain it off; being strained off, add to it a Spoonful of Oil, keep it warm and serve it up in a Saucer with roast Meat; you may also use it with Chicken.

A Sauce with Fennel and Gooseberries.

HAVING young Fennel, cut it very small, put it in a Stew-pan with a little Butter and a Dust of Flour, season it with Pepper, Salt and Nutmeg, moisten it with a little Gravy or Water; your Sauce being thickened, throw in it your Gooseberries blanched; let it be of a good Taste, and use it with what you think fit: This Sauce is commonly used with Mackarel.

Minced Sauce.

CUT Onions, Mushrooms and Truffles, if you have any, very small, with Capers and Anchovies; put into a Stew-pan a little Butter with your Onions; put your Sauce-pan over a brisk Fire; give it two or three Tosses; now put in it your Mushrooms and Truffles, strowing over them a Dust of Flour, and moisten them with good Gravy, then put in it your Capers and Anchovies, with a Glas of White Wine; thicken your Sauce with a Spoonful of Cullis. Let it be of a good Taste, and you may use it with all Dishes with a minced Sauce.

Hot Sauce in Ramolade.

PUT into a Stew-pan some Onions cut into Slices, with one or two Spoonfuls of Oil; set this a Moment over the Fire, and put into it some Gravy and Cullis, a Glas of Wine, two or three Cloves of Garlick, half a Lemon cut into Slices, a little Sweet Herbs, Cloves, Capers cut small, and Parsley: Let it be of a good Taste; put into it a small Spoonful of Mustard, and strain it off; make use of this Sauce with all Dishes with hot Ramolade.

Sauce

Sauce in Ramolade another Way.

CUT some green Onions, Capers, Anchovies, and Parsley, small, each by itself upon a Plate, with a Clove of Garlick, and a Crumb of Shalot; put all this into a Stew-pan together, with a few Sweet Herbs, two Spoonfuls of Oil, as much of good Mustard, the Juice of a Lemon, with a little Cullis: Stir all well together, and you may use it with all Sorts of Fowls and broiled Meat, and with roasted Meat in a Saucer.

A thick Sauce with Pepper.

WE put into a Stew-pan Slices of Onion, Thyme, Sweet Basil, a Bay Leaf, two or three Cloves of Garlick, a Ladle full of Gravy, and as much Cullis, some Slices of Lemon with a Glas of Vinegar; put it over a Stove, let it be of a good Taste, and take off the Fat; strain it off, and serve it up in a Saucer with roasted Meat; the same Sauce may be used with all Sorts of Meat, that requires a thick Pepper-sauce; and may also be made without Cullis.

Caper Sauce.

YOU must put in a Stew-pan some Cullis of Ham, with Capers, to which you give three or four Chops with a Knife; season it with Pepper and Salt: Let it be relishing and serve it up hot.

Sauce with Truffles.

GET Truffles, pare, wash them in Water, and cut them small; this done, put them in a Stew-pan with thin Cullis of Veal and Ham; season it with Salt and Pepper;

per; let it stew softly; let it be of a good Taste, and serve it up hot.

The Sauce with Mushrooms is made after the same Manner.

Onion Sauce.

HAVING put into a Stew-pan some Veal Gravy, with a couple of Onions, cut in Slices, season it with Pepper and Salt, let it stew softly, then strain it off; put it in a Saucer, and serve it up hot.

Green Onion Sauce.

YOU must put into your Stew-pan Green Onions pared and cut small, with a little of melted Bacon, seasoned with a little Pepper and Salt; moisten it with Gravy, and let it stew a Moment; thicken your Sauce with Cullis of Veal and Ham; let your Sauce be of a sharp Taste and good Relish, and serve it up hot.

Sauce with fresh Mushrooms.

GET Mushrooms, pare and mince them with a little green Onion and Parsley; put in a Stew-pan a little melted Bacon, and having given it four or five Tosses, moisten it with Gravy; let it stew softly over a slow Fire, skim the Fat well off, and thicken your Sauce with Cullis of Veal and Ham; let it be relishing, and serve up hot.

Carriers Sauce.

GET green Onions, pare and cut them very small, put them in a Sauce-boat with Pepper, Salt and Water; serve it up cold. This is Sauce for roast Mutton.

The

The same with Oil.

WE take a few green Onions and Parsley, put them in a Saucer with Oil, Pepper and Salt; you may add to it a little Vinegar, and serve it up cold.

Sauce with Pepper.

PUT Vinegar in a Stew-pan, with a little Veal Gravy, green Onions whole, an Onion cut in Slices, with a Slice of Lemon, seasoned with Pepper and Salt; after a Boil or two, taste it, strain it off, pour it into a Saucer, and serve it up hot.

Sauce-Robart.

TAKE Onions, cut them into Dice, put them into a Stew-pan with a little Butter, and keep them stirring; being half brown, drain off the Fat, strewing some Flour over them; moisten it with Gravy, and let it stew softly over a slow Fire; season it with Pepper and Salt, then thicken it with Veal and Ham Cullis; putting in a little Mustard; make it relishing, and use it upon Occasion.

Ham Sauce.

CUT three or four Slices of Ham, beat them flat, put them a sweating over a Stove; being clammy, strew over them a little Flour, and keep them stirring; moisten them with Gravy, and season them with Pepper, and a Bunch of Sweet Herbs; let it stew gently, if it is not thick enough, add to it a little Cullis of Veal and Ham; let it be of a high Relish; strain it off, and use it for all Sorts of white Meat roasted.

Green

Green Sauce.

TAKE the Grafs of Wheat or of other Grains, pound it in a Mortar with a Crust of Bread; take out the Grafs thus pounded, put it in a Sieve, and season it with Pepper and Salt; moisten it a little with Veal Gravy and Vinegar, then strain it and serve it up cold with Lamb or Fowl.

Sauce with Mutton Gravy and Shalots.

YOU must pare your Shalots, cut them very small, put them in a Dish with Pepper and Salt, and Mutton Gravy or Veal Gravy; you may use this Sauce for Legs of Mutton, or with Fowls.

Anchovy Sauce.

WASH well two or three Anchovies, take out the Bones, cut them small, and put them in a Stewpan, with a thin Cullis of Veal and Ham, seasoned with Pepper and Salt; let it be hot and relishing; you may use this Sauce with roasted Meat.

To make Mustard.

HAVING made choice of good Seed, pick and wash it in cold Water; it must also be drained and rubbed dry in a clean Cloth; then pound it fine in a Mortar with strong Wine Vinegar; strain it and keep it close covered: Otherwise, your Seed may be ground in a Mustard-quern, or in a Bowl with a Cannon-Bullet.

A general

A general Sauce.

MINCE a little Lemon Peel very small, a little Nutmeg, beaten Mace, and Shalot; stew them in a little White Wine and Gravy, so melt your Butter therein; if it be for Hashes of Mutton or Fish, add Anchovies, a little of the Liquor of stewed Oysters, and Lemon Peel.

The best Way to beat up Butter for Spinage, Green Pease, or Sauce for Fish.

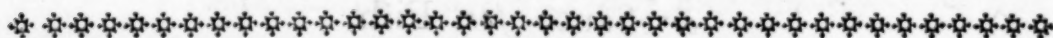
TAKE two or three Spoonfuls of fair Water, and put it into a Pipkin or Sauce-pan, there must be no more than what will just cover the Bottom of the Vessel: Let this boil by itself, as soon as it does so, slip in half a Pound of Butter; when it is melted, remove your Pipkin from the Fire, and holding it up by the Handle, shake it round strongly, for a good while, and the Butter will come to be so thick, that you may almost cut it with a Knife; Then squeeze some Lemon or Orange into it, or else put in Verjuice or Vinegar, and heat it again, as long as you please, over the Fire. It will ever after be thick, and never grow oily, tho' it be cold and heated again 20 Times: If you would have Spinage, Pease, or Fish boiled the ordinary Way, you may take some of their Liquor instead of Water.

Having put this Butter to boiled Pease in a Dish, cover it with another; then shake them very strongly, and a good while together: This is by far the best Method that can be used to butter Pease, without putting in (as is commonly done) Butter, to melt in the Middle of them, for that will turn to Oil, if you heat them again; whereas, this Sort will

will never change. Therefore it is most expedient to make use of such thickened Butter upon all Occasions.

To burn Butter for any Sauce.

SET the Butter over the Fire in the Sauce-pan, and let it boil 'till it is as brown as you like it; then shake in Flour, stir it all the while; so use it for any Sauce that is too thin.



C H A P. XIX.

Of P O U L T R Y.

Fowls and Rabbits, &c. when in Season.

IN *January, February, and March*, Turkey-Poults, Green-Geese, Ducklings, small fat Chickens, some Pigeons, tame sucking Rabbits, Pheasant and Partridge with Eggs, are in Season. And in *March*, Leverets, Wild Pigeons, Wild Rabbits. In *April, May, June*, the Chickens come to be large Fowls, so that Turkeys, Geese, Ducks and Fowls are in Season all the Year.

In *July and August*, Wild Ducks that shed their Feathers, which are called, Flappers, or Moulters, come very fat; and at the latter End of the Year most Sort of Fowls, both Wild and Tame, are good and in Season, as Swans, Bustards, Wild-Geese, Brand-Gees, Wild Ducks, Teal, Widgins, Shufflers, Penteals, Easterlings, Heathcocks, Woodcocks,

Woodcocks, Snipes, Plovers, Larks, Quails, Black-Birds, Thrushes, Felfairs, Pheasants, Partridges, Bittern, Geese, Tame-Ducks, Cock-Turkies, and Hen-Turkies, Capons, Virgin-Pullets, and Hens with Egg, and Chickens, likewise Hares and Rabbits.

Note, That the Cock-Turkey is out of Season after *Christmas*, but the Hen continues in Season 'till *Easter*, and is with Egg all the Spring.

T U R K I E S.

A young Turkey with Oysters.

PICK your Turkey, draw it and finge it neatly, cut the Liver of it into Bits, and put it in a Stew-pan, together with a Dozen of Oysters and a Bit of Butter, seasoned with Salt, Pepper, Sweet Herbs, All-spice, Mushrooms, Parsley, and Chibbol; let it be a Moment over the Fire; then stuff your Turkey with these Ingredients, and let it be blanched a little as before, then spit it, then tie over it Bards of Bacon and Paper; mean while, have a Ragoo ready for your Turkey; make it thus: Take three Dozen of Oysters, and blanch them in boiling Water, drain them, take off your Bards, then put in a Stew-pan some Essence of Ham, and set it a boiling; skim off the Fat, taste it, and put this with your Oysters into another Pan: When your Turkey is roasted, dish it up, and put your Ragoo over it, with the Juice of a Lemon; let it be relishing, and serve it up hot for a first Course.

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A young

A young Turkey with Oysters, and Crawfish Cullis.

GET a young Turkey, and order it as that before ; but instead of using Essence of Ham, you may put a Crawfish Cullis over it, with the Juice of a Lemon ; let it be relishing and serve it up hot for the first Course.

A young Turkey with Oysters after the Dutch Fashion.

YOU must take a young Turkey ordered as that above, put it to roast ; make a Ragoo with Oysters as followeth : Blanch as many Oysters as you please, take out the Beards ; then put Butter in a Stew-pan, with about half a Spoonful of fine Flour, and a Drop of Gravy ; season the whole with Salt, Pepper, Nutmeg, with a little Vinegar ; as soon as your Sauce is thickened, put in your Oysters, and let it be relishing. When your Turkey is roasted, dish it up with your Ragoo over it ; serve it up hot.

Young Turkey roasted with Shalots.

ORDER your Turkey as those before ; the Shalot only makes the Difference : Your Turkey being roasted, make a Sauce thus : Warm some Shalots cut small in a Stew-pan with Gravy and Cullis, some Juice of Lemon and pounded Pepper, and serve up your Turkey hot, pouring this Sauce over it.

A young Turkey roasted with Mango's.

ORDER your Turkey as that before, the Ragoo only makes the Difference. Take some Mango's, the softest you can get, take off the Flesh by thin and small Slices, take out the Inside, and blanch them in boiling Water ;

Water; then put them in fresh Water, put them in a Stew-pan with some Essence and Gravy, and let them have a Boil. When your Turkey is ready, dish it up with your Mango's over it, and serve it up for a first Course.

Young Turkies with Chesnuts and Sausages.

OR D E R a Turkey-Poult in the same Manner above-mentioned; but besides the Stuffing, put in the Body of this Turkey a good many Chesnuts; after they have been in hot Embers peel them, with small Sausages; then blanch it with Slices of Bacon and Paper round it; put it on the Spit, and take more of the same Chesnuts, and put them in a Baking-pan, with Fire under and over; then put them in a Stew-pan with some Broth, let them stew 'till they are done; then take out the Broth, and put in a Ladle full of Essence, some Cullis and Gravy. Your Turkey being roasted, dish it up, put your Chesnuts over it, and serve it up hot for the first Course.

Young Turkies with Saffron after the Polish Way.

GE T a young Turkey, draw it, truss it, and spit it with Slices of Bacon and Paper round it; then put in a Stew-pan Slices of Onions, and boil them with some Broth; being done, strain them off, and if they are too thick, put some more Broth to them; and these Onions must be as thick as an Essence of Ham; then put a very little pounded and dried Saffron in a Cup, mix it with a little pot Broth, and pour it by Degrees into your Cullis 'till it begins to have a fine Colour, but not too deep: Your Turkies being taken off, cut off the Wings and the Legs, and put them in your Cullis: Serve them up for the first Course.

At another Time, you may take some Parsley Roots cut in Slices, boil and mix them with Cullis and the Saffron as before; and instead of roasting your Turkey, you may boil it in a Kettle; serve it up hot for a first Course, with the Cullis of Parsley Roots over it.

Young Turkeys stuffed with Crawfish.

PICK and draw young Turkeys clean, and singe them; then put your Fingers between the Skin and the Flesh, and having taken out the Breast, make your Forced-Meat as follows: Take some Beef Sewet, blanched Bacon, Calf's Udder blanched, the Flesh of a Chicken, some Mushrooms, Truffles, Salt, Pepper, Sweet Herbs, All-spice, Crumbs of Bread boiled in Cream, and a couple of Eggs. The whole being well minced and palatable, put Part of it in the Belly of your Turkeys, with a small Ragoo of Crawfish Tails, and a little of their Cullis; tie both Ends of your Turkeys to keep in your Stuffing; put the Remainder over it, and blanch it again with Butter, Salt, Pepper, Parsley, and Chibbol, taking particular Care it be done very white; thrust a Skewer through the Thighs, spit it, and wrap it up in Bards of Bacon, and Paper tied with Packthread, and roast them with a moderate Fire: When done, unspit them, take off the Bacon, dish them handsomely up, putting over them a Ragoo of Crawfish; so serve up for the first Course.

Another Way of dressing young Turkeys with Crawfish.

GET a young Turkey, pick it, draw it well, put the Liver upon your Dresser, with a little scraped Bacon, some Parsley, Chibbols, Salt, Pepper, Sweet Herbs, All-spice,

All-spice, Mushrooms, Truffles, and some Butter, mince all this well and put it in your Turkey: Let it fry a little in a Stew-pan, with Butter, Sprigs of Parsley, Cives, Salt, Pepper, and Sweet Herbs; let your Turkey be well blanch-ed, and when you have spit it, cover it with Bards of Bacon and Paper, and when roasted, dish it up, and put a Ragoo into it, or some Cullis of Crawfish.

Another Time, instead of mincing the Liver of your Turkey, cut it in four or six Bits, with some other Livers, Crawfish Tails, some scraped Bacon, shred Parsley, Cives, Salt, Pepper, All-spice and Sweet Herbs; the whole being well mixed together, stuff therewith your Turkey, blanch-ed as before; when done, dish it up, putting over it a Crawfish Cullis, and serve it up for the first Course.

Entry of Turkey Wings.

HAVING the Wings of Turkies, scald them; being well picked and scalded, blanch them, when blanched, cut off the small End, and break the Bone with a Knife in the Middle of the Wing: Put them in a Stew-pan, put in it some Champignons, a Bit of Butter, a Bunch made of Parsley, green Onions, and a Branch of Sweet Basil, with three Cloves; the Bunch being tied together, put it, with your Wings, over the Fire, and toss them up now and then, strew a Dust of Flour over them, and moisten them with Broth; being moistened, season them with a little Salt and Pepper, and let them boil very softly; being boiled, make a thick Sauce with five Yolks of Eggs, and beat them up with Cream or Milk; put in it a little Nutmeg, a couple of Shalots cut very small: Let your Fricasey be of a good Taste, and thicken it; being thickened, put in
a little

a little Parsley cut small, with a little Lemon Juice : It being dished, serve it up for Entry, or *Hors d'Oeuvres*.

You may make your Fricasey with a brown Sauce, in moistening it with Gravy ; and being done, thicken it with Cullis.

Roasted young Turkeys with Spanish Cardoons.

HAVING picked and drawn your Turkeys, lay the Liver on the Dresser with scraped Bacon, some Parsley, Chibbol, Mushrooms, Salt, Pepper, Sweet Herbs, and fine Spice ; and being minced, put it in the Bellies of your Turkeys, then blanch them with a Bit of Butter, some Parsley and Chibbols ; when blanched, put them on the Spit, with Slices of Bacon and Paper round it ; keep your Cardoons ready, let them be very white, and cut half a Finger's Length, and put them in a Stew-pan, with half a Ladle full of Veal Gravy, and half a Ladle full of Ham Cullis ; let them have a Boil, and having taken off the Fat, add to them the Juice of an Orange. Your Turkeys being done, and the Bacon and Paper taken away ; dish them up with your Cardoons over them, and serve them up hot for the first Course.

Young Turkeys with Cream.

HAVING a young Turkey or two, according to the Bigness of your Dish, and being ordered and roasted as before, let them be cold ; then take a Bit of a Nut of Veal, take off the Skin and cut it into Bits, with some Bacon well blanched, some Beef Sewet, a Calf's Udder, some Mushrooms, Parsley, Chibbol, Sweet Herbs, fine Spice, Salt, and Pepper ; put the whole on the Fire in a Stew-pan ;

pan; and when done, take it out and mince it upon a Dresher; then take the White of your Turkey, put it in a Mortar, with a Piece of Bread boiled in Milk, together with six Yolks of Eggs, and half of the Whites beat up to Snow; pound it all together, then take a Silver Dish, or Baking-pan, and put in the Bottom of it some of this minced Meat, and lay your Turkey over it, and fill up your Dish with the rest of your Meat; leave a hollow Place in the Middle of your Dish, put in it a Ragoo of Sweetbreads, Cocks Combs and Mushrooms, lay also some minced over the same; let your Turkey be round and plump; rub your Turkey over with beaten Eggs, and having strewed some Crumbs of Bread over it, put it in the Oven, or let it be done under the Cover of a Baking-pan, Fire under and over. Your Turkey being enough, and of a good Colour, take it out, and clean well the Border of your Dish; put a little Essence or Cullis round your Turkey, and serve it up hot for a first Course. If you have no Silver Dish, let it be done in a Baking-pan, and afterwards slide the whole into your Dish.

The Manner of trussing TURKIES, and all other FOWLS, see at the End of this Chapter.

FOWLS and PULLETS.

Fowls farced with Crawfish.

YOU must take some Fowls, pick them very clean, gut and singe them, thrust your Finger between the Skin and the Flesh; take out the Craw, then make Forced-Meat with the Flesh of the Breast as follows: Take Beef Sewet,

Sewet, blanched Bacon, a Calf's Udder also blanched, Chicken's Flesh, some Champignons, Truffles, or Mushrooms, (when in the Way) Pepper, Salt, Sweet Herbs, fine Spice, Crumbs of Bread soaked in Milk or Cream, and a couple of raw Eggs; all which must be cut small, mixed together, and well relished; put Part of this Forced-Meat into your Fowls Belly, and a Ragoo of Crawfish Tails and Mushrooms, with a little Crawfish Cullis; then put the Remainder of the Forced-Meat over it, and sew up both Ends close; do them again in the Stew-pan with Butter, Salt, Pepper, Parsley, and green Onions; and above all let them be very white, then stick a Skewer through the Legs of your Fowls, and put them on the Spit wrapping them up in some Slices of Bacon, with Paper round them; tie them well and roast them at a slow Fire; and when they are roasted take them off the Spit, and dish them handsomely; then pour over them a Ragoo of Crawfish Tails, and serve them up hot for an Entry.

Another Time, you may serve up your Fowls in pouring a Cullis over them instead of Crawfish Tails.

Fowls with Crawfish another Way.

TAKE some fine Pullets, pick them clean, gut and singe them; put the Livers upon the Dresser, with a little scraped Bacon, Parsley, green Onions, Pepper, Salt, Sweet Herbs, fine Spice, with Champignons and Truffles, if you have any, a Bit of Butter; mince all together, and put it into the Belly of your Fowls; then put them into a Stew-pan with a Lump of Butter, Branches of Parsley, green Onions, Pepper, Salt, and Sweet Herbs; let your Fowls be well blanched before you put them to the Spit; wrap

wrap them up in Slices of Bacon, with a Paper round them ; when they are done, dish them, and serve them with a Ragoo as above, or else in a Cullis of Crawfish.

Another time, instead of mincing the Livers of your Fowls, cut them in four or six Pieces, with some other Livers and Crawfish Tails, scraped Bacon, Parsley cut small, green Onions, Pepper, Salt, Sweet Herbs, and fine Spice ; all being well minced together, put it into the Bellies of your Fowls, and let them be blanched the same way as those above ; after they are done, dish them, add to them Crawfish Cullis, and serve them up hot.

Fowls with Oysters.

PICK and singe well your Fowls, and gut them ; cut the Liver into Bits, with a Dozen of Oysters, and a Bit of Butter, seasoned with Pepper and Salt, Sweet Herbs, fine Spice, Champignons, Parsley and green Onions ; put all into a Stew-pan for a Moment over the Fire ; then put all together into the Bellies of your Fowls, and do them again as above ; and in spitting them, cover them with Slices of Bacon and a Sheet of Paper ; keep a Ragoo of Oysters in Readiness for the time your Fowls be dressed, and make your Ragoo thus : Take three Dozen of Oysters, blanch them in boiling Water, put them into a Colander to drain, and take out the Hard in the Middle ; put in a Stew-pan a Ladle full of Ham Cullis, or as much as you think fit : If you have but one Fowl, there need not be so much of it ; put it over the Fire, skim off the Fat, and taste it ; then put your Oysters in, changing your Stew-pan : When your Fowls are done put your Ragoo over

them, with the Juice of a Lemon, and let it be relishing, and serve your Fowls up for an Entry.

Fowls with Oysters the Dutch way.

DR E S S your Fowls as before, roast them, and make your Oyster-Ragoo in this Manner: Blanch what Quantity of Oysters you think fit, being blanched, singe them, and take off the Beards and Hard in the Middle; put in a Stew-pan good Butter, a Dust of Flour with a little Gravy; season the whole with Pepper and Salt, Nutmeg, and a Dash of Vinegar; put your Stew-pan upon the Stove; your Sauce being thicken'd, put in your Oysters, let it be of a good Taste; when your Fowls are ready, dish them up, put your Oyster-Ragoo over them, and serve them up hot.

Chickens with Oysters the Flemish way.

DR E S S your Chickens as before, and make your Ragoo as follows: Blanch your Oysters in their Liquor, which lay by, and pick them as before, put Part of their Liquor in a Stew-pan, with four Yolks of Eggs, some Butter, Parsley, Terragon, all together, well blanched and cut small, Lemons cut in Slices or small Squares, an Anchovy cut small, Pepper, Salt, and Nutmeg; then put your Oysters over the Fire, and take care the Sauce don't turn; when your Fowls are roasted, take them off the Spit, and take the Wings and Legs from the Body, slice them upon the Breast, and crush them between two Dishes, then put your Ragoo of Oysters over them; let it be of a good Taste and serve it up hot for an Entry.

Roasted

Roasted Fowls with Anchovies.

DR E S S your Fowls the same way as before, and put them on the Spit; take some Anchovies, wash them, cut a Couple of them small, and the other in Slices, put those that are cut small in a Stew-pan, with good Cullis and Gravy, a Bit of Butter, and the Juice of a Lemon; your Fowls being roasted, take them off the Spit, and dish them up, put your Anchovy-Cullis over them, and your Anchovies in Slices, and serve them up hot for an Entry.

A roasted Fowl with Shalots.

YO U R Fowl must be order'd as before, except only, that you put a few Shalots into the Forced-Meat; your Fowl being done, take it off, then order your Shalots as follows, *viz.* take some Shalots cut very small, put them in a Stew-pan with Gravy and Cullis, the Juice of a Lemon and a little beaten Pepper, and place in it your Fowl and Sauce, and serve them up hot for an Entry.

A Fowl with Cream.

GE T one or two Fowls, according to the Bigness of your Dish, clean, order and spit them; they being roasted, take them off, and let them grow cold: Take a Bit of a Nut of Veal, take the Skin well off, and cut it into Slices, together with a Piece of Bacon blanch'd, some Beef-Sewet, a Calf's Udder, some Champignons, Parsley, green Onions, Sweet Herbs, fine Spice, Pepper and Salt, put all together in a Stew-pan over the Fire; when it is enough, take it off, put it upon a Dresser, and mince it well; take the Breasts of your Fowls and mix them with

this Forced-Meat, being cut small, put them in a Mortar, with some Crumbs of Bread boiled in Milk ; which being cold, put it to your Forced-Meat, together with fix Yolks of Eggs, and the Half of the Whites whipped up to Snow : Pound all well together, and put this Forced-Meat in the Bottom of a silver Dish, or other Dish, and your Fowls upon it, and fill it up with what was left of the Forced-Meat, with a Hole in the Middle, to put in a small Ragoo of Sweetbreads of Veal, Cocks Combs, and Champignons ; then cover your Ragoo, and make your Fowls as round and as plump as you can : Beat up an Egg, and cover your Fowls therewith ; see you make them very smooth, strew them with fine Crumbs of Bread, and bake them in the Oven, or under the Cover of a Baking-pan : They being bak'd, and of a good Colour, skim off the Fat ; wipe the Border of your Dish clean, and set a Cullis on the Side of your Fowls, and serve them up hot for an Entry. If you cannot get a silver Dish, you may take a Baking-pan, with an Abbeſs on the Bottom, after that your Fowls are put into the Dish.

A Fowl à la Braiſe.

GET a Fowl, pick and gut it, truſs the Legs inſide the Belly, and lard it with thick Bacon, the Bigneſs of the Half of a ſmall Finger ; ſeaſon it with Pepper and Salt, Sweet Herbs and fine Spices, then lard your Fowl, and bind it with Packthread ; take a long deep Stewing-pan, and put in it ſome Slices of Bacon and Veal, then put your Fowls into it, ſeaſoned with Pepper and Salt, Sweet Baſil, Thyme, Bay Leaves, Onions, and a Crumb of Garlick ; continue to cover it with Slices of Bacon and Veal,
and

and moisten it with a Glafs of Wine, and one or two Laddles full of Broth; stew it, Fire under and over; being done, dish it up, putting a minced Sauce over it, or a Ragoo of Sweetbreads of Veal, Cocks Combs and Champignons, or a Cullis of Ham, or a Ragoo of Oysters: All which depends on the Fancy of the Cook, if only it hath a good Taste; then serve it up hot for an Entry.

A Fowl with large Onions.

GET a Fowl, clean and order it like that above, lard it, spit it, and baste it with good Butter; cut large Onions into Slices, and put them in a Stew-pan with a Lump of Butter, then put it over the Fire; it being of a good Colour, strew it with a Dust of Flour; moisten it with Gravy, season it and skim it well; if it is not thick enough, put in a little of your Cullis: Your Fowl being done, take it off and dish it up; see your Ragoo be relishing, and put your Onions over it, with the Juice of a Lemon, and serve it up hot for an Entry.

Roasted Fowl with Chesnuts.

GUT your Fowl, cut the Liver small, together with Parsley, green Onions, scraped Bacon, Butter, Pepper, Salt, Sweet Herbs and fine Spice; take Chesnuts, peel them, and put them into a Braise, to take off the small Skin; then mix them with Force Meat, put all together into the Belly of your Fowl, and blanch it in a Stew-pan with a Bit of Butter. Spit your Fowl, wraped up in Bards of Bacon, with Paper tied round it. Take your peeled Chesnuts, put them in a Baking-pan, with Fire under and over, and take off the small Skin, then put them

in

in a Stew-pan with Broth, and let them be done thoroughly; pour out the Broth, and put in half a Ladleful of Essence of Ham, a little Cullis, and a little Gravy; your Fowl being done, draw it off the Spit, and take off the Bards of Bacon; dish it up, put your Chestnuts over it, with the Juice of a Lemon, and serve it up hot for an Entry.

Pullets à la Sainte-Menebout.

HAVING truss'd the Legs in the Body, slit them along the Back, spread them open on a Table, beat them, take out the Thigh Bones. Take a Pound and a half of Veal, cut it in Slices, lay it in a Stew-pan of a convenient Size to hold your Pullets; cover it, and set it over a Stove; when it begins to cleave to the Stew-pan, put in a little Flour, and keep moving your Pan over the Fire to brown it, moisten it with as much Broth as is necessary to stew the Pullets. Season it with Salt, Pepper, savoury Herbs and Spices, some shred Parsley, a Bunch of Herbs, and some Onions; lard your Pullets with large Lardoons well seasoned, place them in the Stew-pan, lay some Bards of Bacon on the Pullets, cover the Stew-pan, and set them over a slack Fire. When they are about half done, uncover the Stew-pan, put in half a Pint of Milk, and a little Cream; then cover your Pan again, and continue to stew them. When they are done enough, take off the Stew-pan, and let the Pullets cool in their Liquor; when they are cool, take them out, rub them over with the Fat of the Liquor in which they were stewed, drudge them well with Bread crumbed very fine, place them in a Pasty-pan, or a Silver Dish, and brown them in an Oven, or under

under a Baking Cover, when they are come to a fine Colour lay them in a Dish, pour on them some Essence of Ham, and serve them up for a first Course.

You may broil them on a Gridiron over a little Fire, instead of putting them into the Oven, or else

You may fry them; but in this Case, before you drudge, you must dip them in beaten Eggs, then drudge them with Bread, as above, and fry them in Hog's Lard 'till they are brown; then take them up, and set them a draining. Fold a Napkin in the Dish in which you intend to serve them, lay them handsomely upon it with fryed Parsley, and serve them for the first Course.

Pullet or Chicken Surprise.

ROAST them off; if a small Dish, two Chickens, or one Pullet will be sufficient. Take the Lean of your Pullet or Chickens from the Bone, cut it in thin Slices an Inch long, and toss it up in six or seven Spoonfuls of Milk or Cream, with the Bigness of half an Egg of Butter, grated Nutmeg, Pepper and Salt; thicken it with a little Dust of Flour, to the Thickness of a good Cream, then boil it up, and set it to cool; then cut six or seven thin round Slices of Bacon, place them in a Patty-pan, and put on each Slice some Forced-Meat, then work them up in Form of a *French Roll*, with raw Egg in your Hand, leaving a hollow place in the Middle; then put in your Fowl, and cover them with some of the same Forced-Meat, rubbing it smooth over with your Hand, and an Egg, make them of the Height and Bigness of a *French Roll*; throw a little fine grated Bread over them, bake them three Quarters of an Hour in a gentle Oven, or under a baking Cover,

Cover, 'till they come to a yellow brown, place them on your Mazarine, that they may not touch one another, but so that they may not fall flat in the baking: But you may form them on your Kitchen-Table, with your Slices of Bacon under them; then lift them up with your broad Kitchen-Knife, and place them on that which you intend to bake them on. Let your Sauce be Butter and Gravy, and squeezed Lemon, and your Garnishing fried Parsley and cut Orange. You may put the Legs of one of your Chickens into the Sides of one of your Loaves that you intend to put in the Middle of your Dish. This is proper for a Side-Dish, for first Course, either in Summer or Winter, where you can have the Ingredients above-mentioned.

To dress Pullets à la Tartare.

YOU must truss a Couple of Pullets as for boiling; slit them along the Back, spread them open upon a Dresser, and beat them. Put in a Stew-pan of the Size of the Pullets, some Parsley, Cives, and Savoury Herbs shred very small, and seasoned with Salt, and Pepper: Lay the Pullets into the Stew-pan with the Breasts downwards; put some of the above Seasoning upon them, then pour in some melted Bacon, stir them about, and let them lie in this Mixture two Hours, to give them the Taste of it. Then set the Stew-pan over the Fire, to melt the Bacon again, and keep the Pullets moving in it for half a Quarter of an Hour; after which take them out, drudge them well with Bread crumbed very fine, and lay them to broil on a Grid-iron over a slack Fire, 'till they are grown brown: Prepare a hashed Sauce, lay it in the Bottom of a Dish, and the Pullets upon it.

A Fowl

A Fowl in Fillets with Pistaches.

SPIT your Fowls, and let them roast; they being done, take them off, and cut off the Wings, and the White off the Breast; keep a small Sauce ready in a Stew-pan, made with Sweet Herbs, a little good Butter, small Champignons cut into Slices; put it over the Fire with a Dust of Flour in it, stir and moisten it with a Ladle full of good Broth; see it be of a good Taste; the Pistaches being scalded and cut into Slices, put them in, and make a thick Sauce with four or five Yolks of Eggs, beat the same up with Cream; then put in the White and Legs of your Fowls, with the Juice of a Lemon; you must cut your Wings only in two, then place the Slices of your Fowls in the Bottom of the Dish, with your Sauce over it, and let there be no Sauce remaining; make it as relishing as possibly can be, and serve it up hot for an Entry.

A Fowl, Chicken, or Capon à la Bourgeoise.

GET a Fowl, singe, pick, draw and truss it; take a Kettle or earthen Pot, put Water in it, enough to soak your Fowl; put your Pot over the Fire with a handful of Salt; and when the Water boils, put in your Fowl, but let it not boil too much: Put a Lump of Butter in a Stew-pan, or earthen Pot, with a Dust of Flour, Nutmeg, Pepper, Salt and Oysters, if any are to be had; put your Stew-pan over the Fire, and thicken your Sauce; which being thickened and pretty relishing, take out your Fowl and dish it up with your Oyster Sauce over it.

At another time you take a little Parsley, some green Onions, a little Mint, and a little Terragon, if you have

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any; but you may make your Sauce with Parsley only; but if you can get Anchovies, cut a Couple small, and put them into it; cut half a Lemon, after having taken off the Rind, into small square Pieces, and squeeze in the other half, then put in a little Butter, with a Dust of Flour, and a little Water, Pepper, and Salt, and set your Sauce a stewing. Your Fowl being done, dish it up with your Sauce over it.

At another time put some Endive with your Fowl; and when it is done, give it three or four Cuts with a Knife, and put it into a Stew-pan with a little Butter, and a Dust of Flour, and set it over the Fire; then moisten it with a little of the same Broth your Fowl hath been boiled in; if it be not thick enough, thicken it with Eggs.

At another time you may dress your Fowl with Onions, in boiling them with your Fowl; you may put them in a Stew-pan or earthen Dish, with a Lump of Butter rolled in Flour, Pepper and Salt; put it over the Fire with some of the same Broth your Fowl was boiled in; thicken your Sauce, and serve it up hot for an Entry.

A Fowl in Hash.

YOU must take some Fowls ready dressed, then take the Flesh and cut it very small; take the Carcasses, put them in a Stew-pan with good Broth, an Onion cut in Slices, Parsley, and Sweet Herbs; when it is boiled enough, strain it off; then put in it a Bit of Butter rolled in Flour, and let it stew a Moment again, then put in it your Hash of Fowls; let your Hash be relishing, thicken it with three Yolks of Eggs, or more, according to the Quantity of Hash

Hash you make; it being thick, put in it the Juice of a Lemon, and serve them up hot for *Hors d'Oeuvre*.

A Hash of Fowls the English way.

LET your Fowls be ready dressed, take off the White, cut the same into small square Pieces, and put it in a Stew-pan; boil the Carcasses in a little Broth, then strain it through a silk Strainer; take this Broth, and put in it your Pieces of Fowl, cut into small Squares, and put it over the Fire; add to it a Bit of Butter rolled in Flour, a little Pepper and Salt, and if there is Occasion for it, the Juice of a Lemon; dish it up, garnish it with small Pieces of Bread fried, and serve it up hot for *Hors d'Oeuvre*.

Fowls à la Mommorency.

HAVING a Fowl, singe, gut, truss, and blanch it over a Charcoal Fire; then lard it with thin Bacon; being larded, split it in the Back, put into the Belly a small Ragoo with Sweetbreads of Veal, Champignons, Truffles, and some Bottoms of Artichokes; put it a stewing in a Stew-pan with Slices of Bacon, Ham, and Veal; being stewed, take it off and put in it a little Broth; let it have a Boil, then strain it off in a Silk Strainer, and skim the Fat well off; then set it on again and let it stew 'till it turns to Caramel, then put it in your Fowls, and put your Bacon Side into the Caramel, put it upon hot Cinders, that it may glaze as it should: Being ready to serve up, put a Culis of Ham, or a Sauce made the *Italian* Way into your Dish, then your Chickens over it, and serve it up hot for an Entry.

To dress Pullets with Slices of Ham.

FIRST truss your Pullets, cut some Slices of Ham, for each Pullet one; beat them a little, and season them with shred Cives and Parsley; loosen the Skin of your Pullets Breasts with your Finger, and slide in a Slice of Ham, between the Skin and the Flesh; then blanch your Pullets, by laying them before the Fire; wrap them up in Bards of Bacon, and roast them; when roasted, and the Bards taken off, put them in a Dish, and pour on them some Essence of Ham.

*C H I C K E N S.**Chickens with Mushrooms and Sweet Herbs roasted.*

TAKE Chickens, clean them well, and draw them; rasp some Bacon and put a few Mushrooms, Parsley, and young Onions and a little Sweet Basil, with the Livers of your Chickens, seasoned with Pepper and Salt. Hash all and mix it together, put it in the Bodies of your Chickens; then put them in a Sauce-pan, with a Piece of Butter, Parsley, young Onions, Salt, and Sweet Basil. Being done, Packthread them and spit them, and put them to the Spit wrapped with Bards of Bacon, and let them roast slowly. Make a Ragoo of Mushrooms, after this Manner: If they are dried Mushrooms, steep them in luke-warm Water for one Hour or two, then take them out, and put them in a Stew-pan with some Gravy, and let them stew on a slow Fire. Having stewed a Quarter of an Hour, thicken them with some Cullis. When your Chickens are done, take them from the Spit, unbard them, and dress them

them handsomely in their Dish: See that your Ragoo of Mushrooms be of a good Taste, and sharp, put it upon your Chickens, and serve it hot for a first Course.

Chickens with Sweet Herbs roasted.

DR E S S your Chickens neatly, rasp some Bacon, a little Ham, hash them well with Parsley, young Onions, and the Livers of Chickens hashed, seasoned with Pepper and Salt; mix it all together, and put it in the Bodies of your Chickens. You must observe to fasten them always at both Ends: Let them do in a Stew-pan, with a Bit of Butter, whole Parsley, young Onions whole; spit them and wrap them with Bards of Bacon, and covered with Sheets of Paper, and put them to roast slowly. When they are done, take them off and unbard them, and dress them neatly in their Dish, throw an Essence of Ham on them, and serve them hot for a first Course.

Chickens with Farce-Meat and Cucumbers roasted.

DR E S S your Chickens neatly, take off the Breasts and bone them, put the Flesh upon the Table, with some Ham and blanched Bacon, and a Calf's Udder blanched, some Champignons, a little Parsley, and young Onions, a few Sweet Herbs, fine Spices, three or four Yolks of Eggs, some Crumbs of Bread, soaked in Cream or Milk, and boil the Bread, then leave it to cool; being cool, put it with the Farce, and Hash all well together, and stuff your Chickens with it. Close them at both Ends, keep a little of the Farce, let them stew as before, run a Skewer thorough their Legs, and spit them wrapped with Bards of Bacon, and covered with Sheets of Paper, and
let

let them do slowly. Take four middling Cucumbers, pare them, and empty their Insides; being well emptied, blanch them in some Broth; being blanched, put them into cold Water, then stuff them with the Farce, and flour them at each End. Take a Stew-pan and put some Bards of Bacon in it, and lay your Cucumbers over; season them and wet them with a Ladle full of Broth, and let it boil, take half a Spoonful of your Cullis, and put it in a Stew-pan; let your Cullis be of a good Taste. When your Chickens are done, take them out, dress them in their Dish, and put your Cucumbers to drain, then put them round your Chickens, and put your Cullis over them, with the Juice of a Lemon, and serve it hot.

You may dress Capons the same Way.

Chickens à la Braise.

HAVING the fattest Chickens you can get, parboil them; lard them with large Lardoons of Bacon, and of Ham, both very well seasoned; when they are larded, tie them about with a Packthread; then garnish the Bottom of a small Kettle with Bards of Bacon and Slices of Beef well beaten, and seasoned in the same Manner as for the other Braises already mentioned: Put the Chickens into the Kettle, the Breasts downwards, season them above as underneath; lay over them Slices of Beef and Bards of Bacon, cover the Kettle, and set them to stew, with Fire over the Kettle as well as under it. Then make a Ragoo as follows: Take some Veal Sweetbreads and cut them in Morfels, add to them some Cocks Combs, some Mushrooms and Truffles cut in Slices; season all this with Pepper, Salt, and a Bunch of Savoury Herbs; put it into a
Sauce-

Sauce-pan, and tofs it up over a Stove with some melted Bacon. Then put some Gravy amongst it, and fet it to simmer over a gentle Fire; when it is half done, put to it some Asparagus-Tops, and Artichoke-Bottoms cut in Quarters and blanched; then continue to prepare your Ragoo, and when it is enough, be careful to take off all the Fat, and thicken it with a Cullis of Veal and Ham; take up your Chickens, let them drain, and then put them into the Stew-pan amongst your Ragoo; and when you are ready to serve, take them out, unbind the Packthread, and lay them handsomely in the Dish you intend to serve them in: Take Care your Ragoo be well relished and the Fat be well taken off; then pour it on the Chickens, and serve them warm for the first Course.

We serve Chickens *à la Braise* sometimes with a Ragoo of Crawfish, or of Oysters; as likewise with all Sorts of Ragoo's of Legumes.

Farced Chickens with Anchovies.

HAVING some grated fat Bacon, season it with Salt, Pepper, some Parsley, Cives, and two Anchovies, shred very small; mix all together, and having loosened the Skin of the Breasts of your Fowls, put it between the Skin and the Flesh: Tie them with Packthread, fold them up in Bards of Bacon and Sheets of Paper; then Spit your Chickens, and while they are roasting at a gentle Fire, take two Anchovies, wash them very clean, bone them and shred them very small, then put them in a Stew-pan, and melt them in a clear Cullis of Veal, Ham, and Bacon. Keep the Cullis over hot Embers, and when the Chickens are roasted, take off the Bards and dish them up, pouring the Cullis

Cullis of Anchovies upon them, and serve them for the first Course.

We dress likewise Capons, Pullets, Quails, Partridges, Fillets of Veal and Mutton with Anchovies, in the same Manner as Chickens, and serve them also for first Course.

To boil Chickens and Asparagus.

FORCE the Chickens with good Forced-Meat, and boil them white, cut the Asparagus an Inch long, so parboil it with Water, a little Butter and Flour, and drain it; then take a Sauce-pan with a little Butter and Salt, and dissolve it slowly, taking Care that it do not become brown. Add to the Asparagus a little minced Parsley and Cream, a Faggot of Fennel, some Nutmeg, Pepper and Salt, stew it over a slow Fire; so serve it over your Chickens; squeeze in a little Lemon.

To marinate Fowls.

YOU must take Pullets, Chickens, or Veal Sweet-breads, Mushrooms, Oysters, Anchovies, Marrow, and a little Lemon-peel, a little Pepper, Salt, Nutmeg, and a little Thyme, Marjoram and Savoury, a few Chives; mingle all these together with the Yolk of an Egg, then raise up the Skin of the Breasts of your Fowls, and stuff it; and stick it up again, and lard them, fill their Bellies with Oysters, and roast them; make good strong Gravy Sauce: So you may do Pheasants, Turkies, or what Fowls you please.

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A particular Manner of stewing Chickens or Rabbits.

GET two, three, or four Chickens, about the Bigness of a Partridge, and boil them 'till they are half done: Then take them off, and cut them into little Pieces, separating the Joint-Bones one from another; let not the Meat be minced, but cut into great Slices, not so exactly, but more or less; the Breast Bones are not so proper to be put in: However, put the Meat, together with the other Bones (upon which there must also be some Meat remaining) into a good Quantity of that Water or Broth wherein the Chickens were boiled; and set it over a Chafing Dish of Coals, between two Dishes, that so it may stew on 'till it be fully enough, but first season it with Salt, and gross Pepper, and afterwards, add Oil to it, more or less according to the Goodness thereof. A little before you take the Meat from the Fire, put in such a Quantity of Juice of Lemons as may best agree with your Taste. This makes an excellent Dish of Meat, which is to be served up in the Liquor; and though for a Need, it may be made with Butter instead of Oil, and with Vinegar instead of Lemon Juice, yet, is the other incomparably better for such as have not an Aversion for Oil. The same Dish may be also made of Veal, or Partridge, or Rabbits; and indeed, the best of them all is Rabbits, if they be so dress'd before *Michaelmas*; for afterwards they grow rank; since though they are fatter, yet the Flesh is more hard and dry.

Chickens Chiringrate.

CUT off their Feet and lard them, brown them off, make a Ragoo Sauce and stew them in it; when you are going to serve, put to your Chickens cold Ham

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sliced. Let it stew a little with your Chickens; so serve them with your sliced Ham about them.

For Fricasey of Chickens, see the Chapter of Fricaseys.

Chickens with Sellery.

BOIL them off white with a Piece of Ham, then boil off two Bunches of Sellery; cut them two Inches along the white End, and lay them in a Sauce-pan; put in some Cream, Butter, and Salt; stove them a little and thickish, then lay your Chickens in your Dish, with your Sellery between. Garnish with sliced Ham and Lemon.

Chickens with Tongues, Cauliflowers and Greens.

TAKE six Hogs Tongues, boil them and skin them, six Chickens boiled off white, one Cauliflower boiled, and some Spinach; put your Cauliflower in the Middle of your Dish, your Chickens about, and between, a Tongue with Heaps of Spinach round, and Slices of Bacon.

Chickens Royal.

LARD them and force the Bellies and pass them off; then stove them in good Gravy and Broth Gold Colour: Make a Ragoo of Mushrooms, Morels, Truffles and Cocks Combs, and when your Chickens are enough, dish them up, lay your Ragoo over, and garnish with Petty Patties and fried Sweetbreads.

Scotch Chickens.

CUT your Chickens in Quarters; singe them and wash them well, and then put as much Water as will just cover them; put them on a gentle Fire, and when they

they boil skim them well, and put in some Salt, Mace and Nutmeg, a Faggot of Thyme, Parsley, and a little Pepper; and when your Chickens are tender, chop half a Handful of Parsley and put it in your Chickens; then beat up six Eggs, Yolks and Whites together; and as your Chickens boil up, put in your Eggs a Top; and so serve them all together; the Broth will be very clear.

D U C K S.

Ducklings á la Mode

CUT them in Quarters, lard one half and brown them off; stove them in half a Pint of Claret, a Pint of Gravy and two Shalots, one Anchovy and a Faggot of Herbs; stove them tender, skim off the Fat, take out the Faggot and squeeze in a Lemon; shake it together; the Sauce must be thick as Cream, so serve away to Table hot.

Stoved Ducks the Dutch Way

YOU must truss two Ducks close without the Legs, and lard one; season with Pepper and Salt, and fill the Bellies with small Onions; then lay at the Bottom of your Stew-pan half a Pound of Butter, and put in your Ducks, and cover them with sliced Onions; then another half Pound of Butter; stove this two Hours gently, keeping it covered all the while; when you find all discoloured, and your Ducks tender, dish them, shaking a little Vinegar amongst them.

Duck or Teal with Horfe-Radish.

TRUSS them to boil, if two, lard one, and pass them off in brown Butter, then put to them a Pint of clear Broth and two Plates of Horfe-Radish; season with Salt, and stowe these together 'till tender; then strain off your Horfe-Radish from your Ducks, and put in a good Piece of Butter; you may scrape your Horfe-Radish very fine, which is the best Way; then lay your Ducks in your Dish, and your Horfe-Radish all over, and garnish with scraped Horfe-Radish and sliced Lemon, and serve away hot.

To dress a Wild Duck with Lemon Juice.

HALF roast your Duck, then take it off the Spit, and lay it in a Dish; carve it, but leave the Joints hanging together: In the Incision put Salt, and beaten Pepper, and squeeze the Juice of Lemons; turn it on the Breast, and press it hard with a Plate, and set it a little to stew on your Stove; turn it again, and serve it hot in its own Gravy.

To stew a Duck wild or tame.

HAVING a Stew-pan, put at the Bottom of it Slices of Bacon and Beef; add some Parsnips, Carrots and Onions sliced, and some Slices of Lemon, a few Savoury Herbs, with Pepper, Salt and Cloves; then put in your Duck, cover it when it is stewed enough, take up the Duck, and make a Ragoo of Lambs Sweetbreads, with Cocks Combs, Truffles, Mushrooms, and Artichoke Bottoms; toss up all this in melted Butter, and pour on the Duck.

To boil Ducks after the French Fashon.

LET the Ducks be larded, spitted and half roasted: Then draw them and put them into a Pipkin; as also a Quart of Claret Wine, some Chesnuts, a Pint of great Oysters, that have the Beards taken from them, three Onions minced very small, some Mace, a little beaten Ginger, and a little Thyme stripped: Then put in the Crust of a *French* Roll grated, to thicken it, and so dish it upon Sippets: This may be diversified: If there be strong Broth, there need not be so much Wine put in it, and if there be no Oysters, or Chesnuts, you may put in Artichoke Bottoms, Turnips, Cauliflowers, Bacon in thin Slices, Sweet-breads, &c.

Ducks à la Braise with Turnips.

LARD a Duck with large Lardoons, well seasoned: take a Stew-pan of a convenient Size, and garnish the Bottom of it with Bards of Bacon and Slices of Beef, to which add some Onions, Carrots, and Parsnips sliced, some Slices of Lemon, some savoury Herbs, Pepper, Salt, and Cloves; then put in your Duck, cover it in the same Manner as under it, and put Fire, likewise, under and over it. This is a Dish for the first Course, which is served in several Manners. When it is with Turnips, they are to be cut in Dice, or round them in the Shape of Olives; they must be toss'd up in Hog's Lard, to give them a brown Colour; then set them to drain; and, after that, put them to simmer in good Gravy, and thicken them with a good Cullis. When the Duck is ready to be served up, drain it well, then lay it in the Dish, pour upon it the Ragoo of Turnips, and serve it.

it hot. If you will be at the Charge of stewing it *à la Braise*, when you have larded your Duck, drudge it well with Flour, and toss it up in melted Bacon to brown it; then put it into a Pot and make a Brown, either with melted Bacon, or Butter and Flour, to which put some good Broth and near a Pint of White Wine, seasoning the whole with Salt, Pepper, Cloves, Onions, Slices of Lemon, Parsley, and savoury Herbs, so set the Duck to stew, and when it is done, serve it with the following Ragoo :

Ragoo for a Duck à la Braise.

IT is made either with Veal or Lambs Sweetbreads, with fat Livers, Cocks Combs, Mushrooms, Truffles, Asparagus Tops, and Artichocke Bottoms: Toss up all this in melted Bacon, moisten it with good Gravy, bind it with a Cullis of Veal and Ham, and when you have dished up your Duck, pour the Ragoo upon it.

Ducks Tongues.

GET as many Ducks, or Geese Tongues as you can; fifty Tongues will fill up a small Dish. Blanch them, put them in a Stew-pan over some Slices of Bacon, with Onions cut in Slices, and some Sprigs of Sweet Basil; season it with Salt, Pepper, and some Slices of Bacon, moisten it with a Spoonful of Broth, let it stew together. The Tongues being done, drain them, and put them, in some Essence of Ham, or an *Italian* Sauce, put them, for a Minute, over the Fire to take a Relish. Being ready to serve, let your Tongues be relishing, add the Juice of a Lemon; serve them up hot for a dainty Dish.

At

At another Time, you may garnish them with Mushrooms, Truffles, Cocks Kidneys and Cocks Combs.

G E E S E.

To dress a Green Goose.

YOU must take a Stew-pan of a convenient Size, and cut your Goose in two; put at the Bottom of your Pan, Bards of Bacon and Beef, with Onions, Savoury, Thyme, and Marjoram; with Carrots, Slices of Lemon, Pepper, Cloves, and Salt; put in the Goose over a good Charcoal Fire, 'till enough, often stir and turn it; then make a Ragoo of Green-Pease, tossed up with a little fresh Butter, and Flour, a Bunch of Herbs, Salt and Pepper; moisten it with Gravy; and when you serve it, thicken it with the Yolks of two Eggs, beat in Cream: Dish up your Goose, and pour the Ragoo upon it.

This Ragoo serves for a Breast of Veal, or Pigeons stewed.

Geese larded and stoved.

YOU must truss your Geese close and lard one Side, put in some Sage and Onion chopped small, rolled up with Eggs, Crumbs of Bread, Pepper, Salt, and Butter; then pass them and stove them gently in good Broth and Gravy 'till tender: Make a clean thick Lard, squeeze in an Orange and serve away hot.

Green Geese à la Daube.

LARD your Green Geese with large Lardoons, season with Salt, Pepper, Cloves, Nutmeg, Bay Leaf, Cives, Lemon Peel, and wrap them up in a Napkin; boil them

them in Broth, and White Wine; when the Broth is pretty well wasted away, and you judge them to be enough, take them off, and set them to cool in the Liquor in which they are boiled; then take them out, and serve them dry on a clean Napkin, and garnish with green Parsley: We sometimes boil with them some Slices of Veal and Bards of Bacon, to strengthen them and keep them white.

We dress Turkies, Capons, Partridges, and other Fowls in the same Manner.

To boil a Goose with Cabbage or Sausages.

SALT your Goose, two or three Days, then truss it to boil; cut Lardoons as big as the Top of your Finger, as much as will lard the Flesh of the Breast; and season your Lardoons with Pepper, Mace, and Salt. Afterwards, set all a boiling in Beef Broth, if you have any, or Water, seasoning your Liquor with a little Salt, Pepper grossly beaten, an Ounce or two, a Bundle of Bay Leaves, Rosemary and Thyme, tied all together: In the mean while, having prepared your Cabbage or Sausages boiled very tender, squeeze all the Water from them, put them into a Pipkin, with a little strong Broth or Claret Wine, and an Onion or two; season it with Pepper, Salt, and Mace to your Taste; add six Anchovies dissolved, and let all stew a good while on the Fire: Put in a Ladle full of thick Butter, with a little Vinegar, when your Goose is boiled enough, and lay your Cabbage on Sippets of Bread, the Goose on the Top of your Cabbage, and some of the Cabbage on the Top of your Goose.

Geese

Geese à la mode.

TAKE two Geese, and raise their Skins on the Breasts, and making a Stuffing of Pullet, Chicken, or Veal Sweetbreads, Mushrooms, Anchovies, Oysters, Marrow, and a little Lemon Peel, a little Pepper, Salt, Nutmeg, Thyme, Marjoram, and a Clove of Garlick, mingle all these with the Yolk of an Egg; put a little under the Skin on the Breasts, and some in their Bellies. Lard your Geese with Lemon and Thyme, then put in as much Butter in your Stew-pan as will brown them on both Sides; then put them in the Butter with strong Gravy, seasoned very high, and when they are stewed enough, take them out; thicken the Sauce with Butter rolled up in Flour, and the Yolks of Eggs, with half a Pint of Claret, and let them boil to be thick; then fry Oysters and Forced-Meat Balls, and crisped Sippets to lay round your Dish, and serve it. Garnish with grated Bread, and Flowers, round your Dish.

P I G E O N S.

To boil Pigeons.

STUFF your Pigeons with Parsley and Butter, put them into an earthen Pot, with some sweet Butter, and let them boil: Afterwards, add thereto some Parsley, Thyme, Rosemary and Spinage shred; with a little gross Pepper, and Salt: Then strain in the Yolk of an Egg, with some Verjuice, lay Sippets in the Dish, and let it be served up.

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C c c

Pigeons

Pigeons au Poir.

MAKE a good Forced-Meat of Veal, take small Squails and stowe them off in Gravy; fill the Bellies with Forced-Meat in the Shape of a Pear; stick a Leg a Top, and it will be the Bigness of a *Windsor* Pear, wash them over with an Egg, and crumb them and bake them gently.

Pigeons forced and stowed.

CUT the Legs off, truss them close and lard them with gross Lard; pass them off and stowe them with half a Pint of Rhenish Wine, some clear Broth, and Cabbage Lettuce; force your Lettuce; season with Pepper, Salt and Mace; Squeeze in a Lemon and serve away; let your Sauce be thick as Cream, and garnish with your Forced Lettuce and Lemon.

Pigeons Surtout.

HAVING cleansed your Pigeons, make for them Forcing, then tie a large *Scotch* Collop on the Breast of each; spit and cover them with Paper, and roast them; then make for them a Ragoo, and garnish the Dish with sliced Orange.

Pigeons à la Crepeaudine.

WHEN you have picked and gutted your Pigeons, truss them with their Legs within their Bodies; then cut up the Breast and throw the same over their Heads, and beat them flat; put them in a Stew-pan with melted Bacon, or Butter, some Parsley, green Onions, Pepper, Salt,

Salt, and Sweet Herbs; put all over the Fire to make it have a Taste, then strew them with fine Crumbs of Bread, and let them be broiled, and serve them up with Gravy, a Shalot cut small, or green Onions and the Juice of a Lemon over them, and serve them up hot for an Entry.

Pigeons en Compôte.

PULL and draw your Pigeons, truss them handsomely, the Legs in the Bodies, and parboil them; then lard them with large Lardoons, seasoned with Salt, Herbs, Pepper, Spices, minced Cives and Parsley, and stew them *à la Braise*. While they are a stewing, make a Ragoo of Cocks Combs, Fowls Livers, Truffles, and Mushrooms, tossing them up in a little melted Bacon, then moisten your Ragoo with Gravy, set it to simmer over a gentle Fire, take off the Fat, and thicken it with a Cullis of Veal and Ham. Take up your Pigeons and drain them, then put them into the Ragoo, and let them simmer in it to give them the Taste of it: Lay them in a Dish, pour the Ragoo upon them, and serve them for the first Course.

Pigeons en Compôte *with* White Sauce.

YOUR Pigeons being scalded, drawn, trussed, and blanched, put them into a Stew-pan, with a little melted Bacon, a Bunch of Herbs, an Onion stuck with Cloves, Veal Sweetbreads, Cocks Combs, Mushrooms and Truffles, the whole seasoned with Salt and Pepper; toss them up over a Stove, put in a little Flour, and give them three or four Turns: Put to them some good Broth, and make them simmer in it over a gentle Fire: When they are enough done, take off the Fat, and thicken them with

a White Cullis ; but if you have no Cullis, make use of, instead of it, the Yolk of two or three Eggs beaten up in Cream, with a little shred Parsley. So dish them up and serve them for the first Course.

Pigeons au Gratin.

HAVING young Pigeons picked dry, blanch them again over a Charcoal Fire, then pick them very clean, and when they are well picked, split them in the Back ; then take the Livers, which you mince with scraped Bacon, Parsley, green Onions, Champignons and Truffles, seasoned with Pepper, Salt, fine Spice and Sweet Herbs ; but all moderately : Then put in a silver Dish Slices of Bacon, of Veal, and of Ham ; after that place in it your Pigeons and put your Forced-Meat, mentioned before, in their Bellies ; and lay over each Pigeon a small Slice of Ham and Veal : There is no need to put Seasoning, by reason of the Ham : Cover them with another Dish, half as small again as the other, and take a white Napkin moisten'd, which put all round the Dish, to hinder it from taking Vent ; then put it a stewing over a small Stove ; it being done, dish it up with Essence of Ham in another Dish, and serve it up hot for a small Entry, or *Hors d'Oeuvre*.

Another way of dressing Pigeons au Gratin.

GET some Pigeons as above, pick and order them very clean ; put some Slices of Bacon and Veal in a Stew-pan ; also some Slices of Ham and Onions, then place in your Pigeons : Make a small Seasoning with Parsley, scraped Bacon, green Onions, Salt, Sweet Herbs, some fat Liver, Champignons and Truffles ; the whole being

ing well minced together, put it in the Bellies of your Pigeons, and let the Seasoning be as it should, but take care not to make it too salt, then cover it with a Layer of Veal and Slices of Bacon; and when they are done, make a little Cullis of Partridges, which you must put into your Dish about the Breadth of two Fingers deep; then put your Pigeons into it, and so put your Dish upon a Stove, to make them stick to the Bottom of it; keep the Border of your Dish clean; then put in it a little Essence of Ham, or else an *Italian* Sauce and serve up hot.

A Pupton of Pigeons.

YOU must take savoury Forc'd-Meat and roll it out as Paste, and put it in a tossing Pan, then lay in thin Slices of Bacon, Squab Pigeons, sliced Sweetbreads, Tops of Asparagus, Mushrooms, Yolks of hard Eggs, the tender Ends of shiver'd Palates, and Cocks Combs boil'd, blanch'd and sliced: Then cover it over with another Forc'd-Meat as a Pye, when bak'd, turn it into a Dish and pour Gravy in it.

To stew Pigeons.

MELT a good Quantity of Butter, mingle it with Parsley, Sorrel and Spinage, which you must stew in some Butter, and when it is cold put it into some of their Craws with a Bay-Leaf; save some of it for Sauce: Then stew the Pigeons in as much strong Gravy as will cover them, with some Cloves, Mace, Salt, Pepper, and Winter Savoury, a little Lemon Peel, a Shalot or two; then brown some Butter and put in; and when they are stewed enough, put in a little Bit of Butter rolled up in Flour,
and

and the Yolk of an Egg, with some of the Herbs you left out, shake it up all together, and serve away hot.

Another Way of dressing Pigeons.

GET young Pigeons and parboil them, then chop some raw Bacon very small, with a little Parsley, a little Sweet Marjoram, or Sweet Basil and a small Onion; season this with Salt and Pepper, and fill the Bodies of the Pigeons with it. When this is done, stew the Pigeons in Gravy, or strong Broth, with an Onion stuck with Cloves, a little Verjuice and Salt; when they are enough, take them out of the Liquor, and dip them in Eggs that have been well beaten, and after that, roll them in grated Bread, that they may be covered with it. Then make some Lard very hot, and fry them in it 'till they are brown, and serve them up with some of the Liquor they were stew'd in, and fried Parsley.

Pigeons in Paste.

FILL the Belly of your Pigeon with Butter, a little Water, some Pepper and Salt, and cover it with a thin light Paste, and then put it in a Linnen-Cloth, and boil it for a Time, in Proportion to its Bigness, and serve it up. When this is cut open, it will yield Sauce enough of a very agreeable Relish.

Pigeons à la Braise.

PICK, gut and truss large Pigeons, lard them with thick Bacon well seasoned; then take a Stew-pan, and garnish it with Slices of Bacon, Veal and Onions; place in it your Pigeons, and season them with Pepper, Salt, fine
Spices,

Spices, and Sweet Herbs, and cover them under and over, and let them stew; being stewed, let them drain; keep a Ragoo ready made with Sweetbreads of Veal, Truffles and Champignons; your Sweetbreads of Veal being blanched, put them into the Stew-pan, together with your Truffles and Champignons, adding to them a Ladle full of Gravy, and a little Cullis, and let it stew: All being done, and of a good Taste, dish up your Pigeons, pour a Ragoo over them, and serve them up hot for an Entry.

For Pigeon-Pie, see the Chapter of Pastry.

P A R T R I D G E S.

Young Partridges in Gallimaufry.

AFTER you have picked, singed and drawn your Partridges, put them on the Spit with a Bit of Butter in the Inside of each, wrapping them up with Bards of Bacon in Paper; when they are done enough, cut them as you would your Chickens for a Fricasey, then put them in a Stew-pan, with a little Broth, a little shred Cives, and a Shalot, a little Parsley, Salt, and Pepper, a Rocambole well minced, a small Handful of Crumbs of Bread, some Zest, with the Juice of an Orange; heat them a little on the Fire, and give them two or three Tosses without boiling them in their Dish, and serve them up hot for a first Course Dish.

Partridges the Spanish Way

WHEN you have singed, picked and drawn your Partridges, you must mince some of their Livers with a Bit of Butter, some scraped Bacon, Mushrooms, green

green Truffles, if they are to be had, Parsley, Chibbol, Salt, Pepper, Sweet Herbs, and All-spice. The whole being minced together, put it in the Inside of your Partridges, and then stop both Ends of them; after which, give them a fry in a Stew-pan; and being done, spit them, and wrap them up in Slices of Bacon and Paper; then take a Stew-pan, and having put in an Onion cut in Slices, a Carrot cut in little Bits, with a little Oil; give them a few Tosses over the Fire, then moisten them with Gravy, Cullis, a little Essence of Ham, putting therein half a Lemon cut in Slices, four Cloves of Garlick, a little Sweet Basil, Thyme, a Bay Leaf, a little Parsley, Chibbol, a Couple of Glasses of White Wine, and if you have any of the Carcasses of Partridges, let them be pounded, and put them in this Sauce; but if you have none, you may put in their Stead some of the pounded Livers of your Partridges, having first taken away their Galls; when the Fat of your Cullis is taken away, be careful to make it relishing, and after your pounded Livers are put in your Cullis, you must strain them through a Sieve. Your Partridges being done, take them off, as also take off the Bacon and Paper, and lay them in their Dish, with your *Spanish* Sauce over them.

Young Partridges with Olives.

GET of Partridges the Number you think proper, according to the Bigness of your Dish, pick them well, draw them clean, but do not cut their Hole in the Back-Side, take away their Gall, and mince them with some Parsley, Chibbol, Mushrooms, Sweet Herbs, All-spice, Salt, Pepper, scraped Bacon, with a Bit of Butter; put
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the whole in the Inside of your Partridge, putting the Rump in the Hole of their Backside, do not take off their Feet, and let them take a fry in the Stew-pan, with a Bit of Butter, some Sprigs of Parsley, a little Chibbol, with some Salt, after which, split them, wrapped up in Slices of Bacon, and some Sheets of Paper; then get some Olives, and having taken their Stones away, blanch them in boiling Water, then put them in a Stew-pan with a Cullis, some Essence of Ham, and some Gravy; let them boil and take off the Fat; let the whole be pretty relishing; your young Partridges being done, take them off, and the Slices of Bacon, with the Paper, being taken off, lay them in their Dish with your Olives over them, and serve them hot for the first Course.

Young Partridges with Oysters.

PICK some young Partridges, draw them, but do not cut the Back-side Hole of them; mince their Livers, and having got some Oysters, blanch them, and take out the Hard; after which, put them in a Stew-pan, with a Bit of Butter, the minced Livers, some Parsley, Chibbol, Salt, Pepper, Sweet Herbs, and All-spice; then give it two or three Tosses, and stuff your young Partridges with it, after which, put each Rump into its Hole, and let your Partridges fry a little, and put them on the Spit, wrapped up in Slices of Bacon and Paper; then get some more Onions, blanched as the others, put them in a Stew-pan, with half a Spoonful of good Essence of Ham, and a little of your Cullis, which having boiled as much as is necessary, to shorten it at Pleasure, put the Juice of a Lemon therein. Your young Partridges being done, draw them off, taking

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off

off the Bacon and Paper; after which, lay them in their Dish with your Ragoo of Oysters over them, and serve them up hot for a first Course.

A Hash of Partridges.

HAVING roasted your Partridges, cut the Wings and Legs off, and take all the Meat, which you must mince well, then take and pound their Carcasses, which being well pounded, must be put in a Stew-pan, with a little Essence of Ham; let them warm a little, and strain them through a Sieve: Then take your minced Partridges, and put them in a Cullis just strained, the Quantity you think fit: Being ready to serve, keep your Hash hot, but take Care it doth not boil; put in it squeezed Rocamboles, and the Juice of an Orange; after which, serve it up for a first Course.

At another Time, put therein the White of a Fowl, and your Hash will be so much the nicer.

P H E A S A N T S.

To roast Pheasants.

PICK and draw your Pheasants, blanch and lard them with fine Bacon, spit them with Paper round them, to be done before a slow Fire. When almost done, take the Paper off to let them get a Colour, and dish them up handsomely.

To dress Pheasants with Carp Sauce.

BARD your Pheasants, roast them, and take Care they do not dry. To make the Sauce, lay in the Bottom of a Stew-pan, some Veal Slices, as you do when
you

you make Gravy ; add to this Veal, some Slices of a Gammon of Bacon, some sliced Onion, some Parsley Roots, and a Bunch of Sweet Herbs. Then gut a Carp, wash it in one Water only, without scaling it, cut it in Pieces, as if you were to stew it, and lay them in the same Stew-pan ; brown this a little over the Stove, as if you would make Gravy of it ; then wet it with good Gravy, pour in a Bottle of Champaign Wine, and add a Clove of Garlick, some minced Truffles and Mushrooms, and some small Crufts of Bread : Boil all this well together, and take Care it be not too salt. When it is well boiled, strain it in a Sieve, forcing it through, that the Sauce may be pretty thick ; if it be not, put to it some Partridge Cullis, and pour it into a Sauce-pan : Before you serve, bind your Pheasants with Packthread, put them into this Sauce, and keep them warm : When you would serve, unbind them, lay them in a Dish and pour the Sauce upon them.

Pheasants with Oysters the Italian Way with a White Sauce.

GET some Pheasants pick them clean and draw them, cut their Livers small, take some Oysters, *viz.* to each Pheasant half a Dozen will be enough ; blanch them, and put them in a Stew-pan with their Livers, and a Lump of Butter, some Parsley, green Onions, Pepper, and Salt, Sweet Herbs, fine Spice ; put all together a Moment over the Fire, and put it afterwards, into your Pheasants. Blanch them in a Stew-pan with Oil, green Onions, Parsley, Sweet Basil, and Lemon Juice : Then put them on the Spit, covered with Slices of Bacon, and Paper tied round ; take some Oysters, and blanch them in their own

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Liquor,

Liquor; then prick them, take a Stew-pan, put in it four Yolks of Eggs, the half of a Lemon cut into small Dice, a little beaten Pepper, a little scraped Nutmeg, a little Parsley cut small, a Rocambole, an Anchovy cut small, a little Oil, a small Glass of Champaign, or other White Wine, a Lump of Butter with a little Ham Cullis; then put your Sauce over the Fire and thicken it: Take Care the Sauce does not turn, put in it your Oysters; see that your Sauce be relishing. Your Pheasants being done, draw them off, take off the Bacon, and dish them up with the Oyster Ragoo over them, and serve them up hot for an Entry.

Pheasants with Olives.

GET as many Pheasants as you think will make up your Dish, pick, singe, and draw them clean; but don't cut the lower Part of the Belly, or Vent. Take off the Galls from your Livers, and cut these small, with some Parsley, green Onions, Champignons, Sweet Herbs, fine Spice, Pepper, Salt, scraped Bacon, and a Bit of Butter, and put all this into the Belly of your Pheasant, and thrust the Rump into the lower Part of the Belly, or Vent, to prevent your Forced-Meat from coming out; blanch them in a Stew-pan, with Butter, Parsley, green Onions, Salt, Basilic, all in Branches; put your Pheasants on the Spit, wrapp'd up in Slices of Bacon, and Paper tied round. Take some Olives, take out their Stones, blanch them in hot Water; they being blanched, put them in a Stew-pan, with Cullis, Essence of Ham and Gravy; put them a boiling, skimming the Fat well off; see that all together be relishing: Your Pheasants being roasted, draw them off, and take off
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the Slices of Bacon ; dish them up, put your Olives over them, and serve them hot for an Entry or second Course.

S N I P E S.

To roast Snipes.

DR A W them or not, as you like them ; but if they are drawn, then put small Onions into the Bellies of your Snipes ; and while they are roasting put Claret, Vinegar, Salt, Pepper, and Anchovy into the Dripping-pan ; to which, when they are roasted, add a little grated Bread and some Butter, shaking the whole well together, and so serve them up. If you do not draw them, then only take out the Guts, mince them very small, and put them into Claret, with a little Salt, Gravy and Butter. Or you may make the Sauce thus : Having boiled some Onions, butter them, and season them with Pepper and Salt, and put to them the Gravy of any fresh Meat.

Snipes in Surtout.

HA V E a minced Meat ready done, of which you must make a Border in a Dish your Surtout is to be served in. Your Snipes being roasted, make a Salmi, which put to cool before you put it into the Dish ; after which, cover them with the Remainder of your Stuffing, which you colour with Eggs, and strew over them Crumbs of Bread ; put them into the Oven to get a good Colour, and serve it up hot.

Snipes.

Snipes in Ragoo.

SLIT them in two, but take out nothing from their Bellies, tosse them up with melted Bacon, season them with Salt and Pepper, the Juice of Mushrooms, and when they are enough squeeze in some Lemon, and serve them.

Ortelans roasted.

BARD them or let them be plain, putting a Vine-Leaf betwixt them; when they are spitted, some Crumbs of Bread may be used as for Larks; when you roast them, let them be spitted Side-ways, which is the best.

Ruffs and Reifs.

THEY are a *Lincolnsbire* Bird, and you may fatten them as you do Chickens, with white Bread and Milk, and Sugar; they feed fast, and will die in their Fat if not killed in Time; truss them cross legged as you do a Snipe, and spit them the same Way, but you must gut them; put Gravy and Butter and Toast under them, and serve them quick.

Curlews potted.

HAVING truss'd them cross legg'd, cut off the Heads, or thrust them through like a Woodcock; season them with Pepper, Salt, and Nutmeg; gut them first, then put them in a Pot with two Pounds of Butter; cover them and bake them one Hour, then take them out, and when cool, squeeze out all the Liquor and lay them in your Pot, and cover them with clarified Butter.

Potted

Potted Wheat-Ears.

THEY are a *Tunbridge* Bird: Pick them very clean, season them with Pepper and Salt, put them in a Pot, cover them with Butter, and bake them one Hour; take them and put them in a Colander to drain the Liquor away; then cover them over with clarified Butter, and they will keep.

Q U A I L S.

To roast Quails.

GET Quails, truss them, stuff their Bellies with Beef Sewet and Sweet Herbs chopped well together; spit them on a small Spit, and when they grow warm, baste first with Water and Salt, but afterwards with Butter, and drudge them with Flour. For Sauce, dissolve an Anchovy in Gravy, into which put two or three Shalots sliced and boiled; add the Juice of two or three *Seville* Oranges and one Lemon; dish them in this Sauce, and garnish with Lemon Peel and grated Manchet: Be sure to serve them up hot.

A Fricasey of Quails.

WE tofs them up in a Sauce-pan with a little melted Bacon, some Mushrooms, Truffles, and Morels, with a Slice of Ham well beaten; let your Seasoning be Salt, Pepper, Cloves, and a Bunch of savoury Herbs. If you have no Cullis, you may put in a little Flour, give it two or three Turns over the Stove, moisten it with good Gravy, and add a Glass of Champaign; then set it to simmer over a slack Fire: When they are almost done, thicken

en the Ragoo with a good Cullis, but if you have none, let your Thickening be two or three Eggs well beaten up in a little Gravy or Verjuice.

Another Way to dress Quails.

SLIT your Quails along the Back, make a Farce with scraped Bacon, a little of the Lean of a Ham, one Truffle, some Fowls Livers, and the Yolk of a raw Egg, the whole minced and pounded together, and seasoned with Salt, Pepper, Nutmeg, and savoury Herbs; farce your Quails with it, then garnish the Bottom of a Stew-pan with Slices of Bacon and some of Veal over them; then lay in your Quails the Breasts downwards; cover them with Slices of Veal and Ham, both seasoned, as well those under them, as those upon them, with Salt, Pepper, savoury Herbs, and Spices. Lay a Plate over the Meat, so as that it may touch it, and a Napkin all round the Plate, then cover the Stew-pan with its own Cover; set it over a gentle Fire, and stew it very softly two Hours: The Moment before you serve, open the Stew-pan, take out the Slices of Veal and Bacon, and set your Quails over the Stove to brown them; when they are fine and brown, and the Liquor sticks to the Stew-pan, take them up, and lay them in the Dish in which you intend to serve them; take out all the Fat that remains in the Stew-pan, moisten that which sticks to it with half Broth, half Gravy to loosen it, strew in a little pounded Pepper, squeeze in the Juice of a Lemon, strain the whole through a Sieve upon the Quails; so serve them.

A Pupton

YOU must take, according to the Quantity you would make, some Veal, Beef Sewet, and Bacon, with a little Parsley and Liver, a little of the Lean of a Ham, and a few Mushrooms; season this with Salt, Pepper, Cloves, Nutmeg, savoury Herbs, and a Dozen Coriander Seeds pounded, add to this the Crumb of a *French* Roll soaked in Cream, and the Yolks of four or five raw Eggs; hash the whole together and pound it in a Mortar. Garnish the Bottom and Sides of a large Sauce-pan with Slices of Bacon, and then farce, rubbing your Hand with beaten Egg to make the Farce lie the smoother. Then having made a Ragoo of Quails, lay them into the Sauce-pan, cover them with the same Farce, for fear the Sauce of the Ragoo should get out, and rub the Farce over with beaten Egg; lay over some Bards of Bacon; then set it to bake with Fire under and over it. When it is enough done, turn it upside down into the Dish, in which you intend to serve it; make a Hole in the Top of it, of the Size of a Crown Piece, pour in some Cullis or other, so serve it up for the first Course, either with Garnishing or without.

FARCE the Bellies of your Quails with a good Farce made of the Breast of a Capon, Beef Marrow, and the Yolks of raw Eggs, seasoned with Salt, Pepper and a little Nutmeg. Stew them in a Stew-pan, having first garnished the Bottom of it with Slices of Bacon and Beef, both beaten ; place your Quails upon them, and put in a Piece of raw Ham, minced and seasoned with Salt,
E e e Pepper,

Pepper, and a Bunch of Savoury Herbs : Lay over them, in like Manner, some beaten Slices of Beef and Bacon : Cover your Stew-pan very close, and put Fire over and under. While this is thus stewing, make a Ragoo of Veal or Lamb Sweetbreads tossed up in Butter with Mushrooms, Truffles, and Cocks Combs ; put in the Quails a little before you serve, and bind your Ragoo with a good white Cullis, or with the Yolks of Eggs beaten up in Cream : When you would serve them brown, moisten the Ragoo with Gravy, and thicken with a Cullis of a good Ham and Veal, if you have not any Cullis of Partridges. Take the Quails out of the Ragoo, lay them in a Dish, pour your Ragoo upon them, and serve them.

A Bisque of Quails and other Fowls.

TR U S S your Quails, and toss them up in your Stew-pan 'till they are of a fine brown Colour. Then put them in a little Pot with good Broth, Bards of Bacon, a Bunch of Sweet Herbs, some Cloves, and other Spices, with a good Slice of Beef well beaten, another of lean Bacon, and two or three of Lemon, and boil all together over a gentle Fire. Garnish your Bisque with Veal Sweetbreads, Artichoke Bottoms, Mushrooms, Truffles, Fricando's, and Cocks Combs, with the Finish of which last make a Rim round your Bisque, and pour a little Veal Cullis upon it.

W O O D C O C K S.

To dress Woodcocks.

CUT your Woodcocks in four Quarters, and put them in a Sauce-pan, but remember to save the Entrails, if they be new, to thicken the Sauce: Put to your Meat, when in the Sauce-pan, some Truffles, and Sweet-breads, and toss it up all together, with some melted Bacon, and put to it some good Gravy, and season it all together with Pepper and a little Onion; pour in a little White Wine, and stew it all together; and when you think it is enough, put in the Entrails you saved, to thicken the Sauce, if you think them good enough, if not, you may make Use of any good Cullis you have by you. Before you put in your Thickening, skim off all the Fat, very clean; lay your Woodcocks in the Dish; squeeze in the Juice of an Orange, and serve them for the first Course.

To dress Woodcocks another way.

FIRST half roast them, then cut them in Pieces, and put them into a Sauce-pan, and put to them some Wine, according to what Quantity of Woodcocks you have, with some Truffles, Mushrooms, and Capers, and let them all be minced with a little Anchovy, and stew it all together; but be careful you do not let it boil; and when it is done, take off all the Fat, and thicken it with a good Cullis, and wring in the Juice of an Orange, and serve it up.

Larks Pear Fashion.

YOU must truss your Larks close, and cut off the Legs and season them with Pepper, Salt, Cloves, and Mace; then make a good Force-Meat with Sweetbreads, Morels, Mushrooms, Crumbs, Egg, Parsley, Thyme, Pepper and Salt, after which, put in some Sewet and make it up stiff; then wrap up every Lark in Force-Meat, and make it pointed like a Pear, and stick one of the Legs a Top; they must be washed with the Yolk of an Egg and Crumbs of Bread; bake them gently, and serve them without Sauce, or they will serve for a Garnish.

Larks in Shells.

BOIL twelve Hen, or Duck Eggs soft; take out all the Inside, making a handsome Round at the Top; then fill half the Shells with passed Crumbs and roast your Larks; put one in every Shell, and fill your Plate with passed Crumbs brown; so serve as Eggs in Shells.

Plovers Capucine, or Larks.

GET four Hogs Ears, boil them tender, put a Piece of Force-Meat in the Ears, and likewise your Birds with their Heads outwards; set them upright, the Tips of the Ears falling backwards; wash them with Eggs and crumb them, and bake them gently; hash four others with Sauce Robart; so serve them.

E G G S.

E G G S.

To make Eggs eat like Mushrooms.

GET fix Eggs, and boil them hard, peel them, and cut them in thin Slices, put a quarter of a Pound of Butter into the Frying-pan, and make it hot; then put in your Eggs, and fry them quick half a quarter of an Hour; throw over them a little Salt, Pepper, and Nutmeg. For Sauce, take half a Pint of White Wine, the Juice of a Lemon, a Shalot shred small, a quarter of a Pound of Butter, and stir it all together, and lay it on Sippets, and serve it.

Eggs en Crepine.

HAVING some raw Ham, Veal Sweetbreads, fat Livers, Truffles and Mushrooms; cut all into Dice, toss them up in melted Bacon; moisten the whole with Gravy, set it a simmering for half an Hour; and then bind it with a Cullis of Veal and Ham. See that your Ragoo be well relished and set a cooling. Take ten new laid Eggs, and divide the Whites from the Yolks; whip up the Whites to a Froth, and beat up the Yolks, either in a little Cullis or Cream; strain them through a Sieve, and pour them into your Ragoo, together with the Whites, and mix the whole well together. Then take a flat bottomed Sauce-pan, lay a Veal Caul in the Bottom of it, pour in your Ragoo, fold the Caul down upon it, and bake it in an Oven. When it is enough, turn it upside down into a Dish, and serve it hot.

Another

Another time, instead of serving it dry, you may throw on it a Cullis of Veal and Ham, or a Rogoo of Mushrooms.

Eggs à la Tripe.

BOIL them hard, take off the Shells, and cut them in Slices long-ways. Take a Bit of fresh Butter, put it in a Stew-pan, let it melt over a Stove, put in your Eggs, and toss them up with shred Parsley, seasoned with Salt and Pepper: When they are enough, pour in a little Cream, and serve them warm in Plates or little Dishes.

If you would not serve them with Cream, you may, while you are tossing them up in the Sauce-pan, add a little shred Onion, and instead of the Cream, beat up two Yolks of Eggs, in a little Verjuice or Vinegar and Water, thicken your Eggs with it, and serve them as you do the others with Cream.

Fricasey of Eggs.

YOU must take eight Eggs, boil them hard, cut them into Quarters into a Pint of strong Gravy, and half a Pint of White Wine; season with Cloves and a Blade of Mace, a little whole Pepper and a little Salt; scald a little Spinage to make them look green, with a Pint of large Oysters to lay round your Dish; then put the Eggs in the Stew-pan, with a few Mushrooms and Oysters, and roll up a Piece of Butter in the Yolk of an Egg and Flour, and shake it up thick for Sauce, and you may make Gravy Sauce if you please. Garnish with crisp'd Sippets, Lemon and Parsley. A Side-Dish.

Amulet

Amulet of Eggs.

HAVING what Quantity of Eggs you want, beat them well, season them with Salt and whole Pepper if you like it; then have your Frying-pan ready with a good deal of fresh Butter, let it be thoroughly hot, then put in your Eggs with four Spoonfuls of strong Gravy; then have ready cut Parsley and Cives, and throw over them, and when it is enough turn it on the other Side, and squeeze the Juice of a Lemon, or an Orange over it. Serve it for a Side-Dish.

Stuffed Eggs.

BOIL a Dozen Eggs hard, peel them, split them in two, and take the Yolks out of them, put them in a Mortar with a Bit of Butter, young Onions, shred Parsley, Mushrooms, and a Piece of Crumb of Bread boiled in Milk; if you have any Flesh of Fish put some in it, and season it with Salt, Pepper, Sweet Herbs and fine Spices. Pound them all well together, and fill the Whites of your Eggs with it, and smooth them by dipping your Knife in Egg. Then take the Dish you design to serve them in, put some Farce at the Bottom of it, then put your stuff'd Whites of Eggs in Order upon it; then bread them, and bake them in an Oven, to give them a Colour. When they are done, put a little Sauce of any thing you think proper, without covering them; and serve them hot for a second Course.

H A R E S.

*H A R E S.**To roast a Hare.*

LARD one Side of it and not the other, then spit it; whilst it is roasting, baste it with Milk and Cream, serve it with thick Claret Sauce.

Another Way to roast a Hare.

HAVING got some Liver of Hare, some fat Bacon, grated Bread, an Anchovy, Shalot, a little Winter Savoury, and a little Nutmeg; beat these into a Paste, and put them into the Belly of the Hare; baste the Hare with stale Beer; put a little Bit of Bacon in the Pan, when it is half roasted baste it with Butter. For Sauce, take melted Butter, and a little Bit of Winter Savoury.

Another.

LA R D him with Bacon, and make a Pudding of grated Bread, the Heart and Liver parboiled, and chopp'd small, with Beef Sewet and Sweet Herbs, mixed with Marrow, Cream, Nutmeg, Salt, Pepper and Eggs; sew up his Belly, and roast him. When it is done, for Sauce, draw up your Butter with Cream, or Gravy and Claret.

Another Way of dressing a Hare.

BASTE it with stale Beer, 'till the Blood is washed off, then empty the Pan; put into it some Cream, a Bit of Anchovy, a Bit of fat Bacon, a little Bit of Onion, and baste it with this till it is enough: Then take a little Butter,

Butter, some of the Liquor out of the Pan, and mix it for Sauce. You may put the Pudding as above, in the Belly of it.

Hares jugged.

CUT it into Pieces, half lard them, and season them ; then have a Jug of Earth with a large Mouth, put in your Hare with a Faggot of Herbs, and two Onions stuck with Cloves, cover it down close, that nothing gets in, and boil it in Water three Hours, then turn it out and serve away.

Hare Civet.

YOU must bone it and take out all the Sinews, then cut one half in thin Slices, the other half in Pieces an Inch thick ; fry them off quick Collop Fashion, and put in some thick Gravy and Mustard, and Elder Vinegar ; stove it tender, and thick as Cream, so serve away with the Head whole in the Middle.

R A B B I T S.

Rabbits Portugese.

YOU must truss them Chicken Fashion, and lard them ; the Head must be cut off, and the Rabbit turned with the Back upward, and two of the Legs stripp'd to the Claw End, and so trussed with two Skewers ; then lard them, or roast or boil them with Spinach, Cauli-flowers and Bacon, as Chickens.

A Rabbit with Onions.

YOU must truss your Rabbits close and wash them very well, then boil them off white; boil your Onions by themselves, changing the Water two or three Times; then let them be thoroughly strained, and chop them and butter them very well; put in a Gill of Cream, serve your Rabbits, and cover them over with Onions.

Young Rabbits a la Saingara.

LARD your Rabbits, and spit them; which being done, fry a little Bacon, put in some Flour, mixed together, Slices of Ham, beaten flat, adding a Bunch of Sweet Herbs, and good Gravy, not salt. Let it stew, and when ready, thicken your Sauce with Culis, putting in it a little Vinegar. Your Rabbits being roasted, cut them in four, put over them your aforesaid Ragoo of Ham, take off the Fat, and serve it up hot for a first Course.

Rabbits Surprise.

ROAST off two or three half grown Rabbits, according to the Bigness of your Dish; cut off the Heads close by the Shoulders, and the first Joints of the Hind Legs; then take out all the lean Meat from the Back Bones, and cut it and toss it up in six or seven Spoonfuls of Milk or Cream, with the Bigness of half an Egg of Butter, grated Nutmeg, Pepper and Salt; thicken it with a little Dust of Flour, to the Thickness of a good Cream, then boil it and set it to cool; then take the like Quantity of Forced-Meat, and toss it up likewise, and place it all round each of the Rabbits, leaving a long Trough in the
Back

Back open, that you think will hold the Meat you cut out with the Sauce; then cover it with the same Forced-Meat, smoothed, as well as you can, with your Hand and a raw Egg, square at both Ends, throw on them a little grated Bread; then butter a Mazarine, or Patty-pan, and take them from your Dresser, where you formed them, and place them on it. Bake them three Quarters of an Hour, before you serve them, 'till they are of a brown Colour: Let your Sauce be Butter, Gravy and Lemon, and your Garnishing, sliced Orange and fried Parsley; so serve it for the first Course.

To boil Rabbits.

HAVING truss'd them for boiling, lard them with Bacon, then boil them quick and white: For the Sauce, take the boiled Liver, shred it with fat Bacon, and toss these up together in strong Broth, with White Wine and Vinegar, Mace, Salt, Nutmeg and Parsley minced, Barberries and drawn Butter; lay your Rabbits in a Dish, and pour it all over them, and garnish with sliced Lemon and Barberries.

An Esclope of Rabbits.

CUT your Rabbits in Quarters, and stew them *à la Braise*, as you do several other Things. Then make a Ragoo of Veal Sweetbreads, Fowls Livers, Cocks Combs, Morels, Mushrooms, and Truffles: Toss them up all together, in a Sauce-pan, with melted Bacon; moisten it with Gravy and let it simmer half an Hour, then take the Fat clean off and bind it with a Cullis of Veal and Ham: Take up your stewed Rabbits, and put them into

your Ragoo, where let them lie 'till they are cold: Raise a Pie of thin Paste, and put your cold Ragoo and Rabbits in it, cover it with a Lid of the same Paste, and turn down the Edges that the Top may be as plain as the Bottom; so set it into the Oven: When it is baked turn it upside down into the Dish, make a Hole in it to see if it be dry, and if it be, pour in some good Cullis, and serve it hot for the first Course.

We make Esclopes of all Sorts of Fowls tame and wild, first stewed *à la Braise* with Ragoos, in the same Manner as this of Rabbits.

S A U C E S for P O U L T R Y.

Sauce for a Hare.

GET half a Pint of Claret, and a little Oyster Liquor, and put to it some good Gravy, and a large Onion stuck with Cloves, and some whole Cinnamon and Nutmeg cut in Slices; then let it boil 'till the Onion is boiled tender; then take out the Onion and whole Spice, and put to it three Anchovies, and a Piece of Butter; shake it well together and send it to the Table.

To make Sauce for Green Geese or young Ducks.

GET almost half a Pint of the Juice of Sorrel, and a little White Wine, a little grated Nutmeg, and a little grated Bread, let it boil a Quarter of an Hour, and put to it as much Sugar as will sweeten it; if you please you may put in a few scalded Gooseberries or Grapes, and a Piece of Butter, shake it up thick, and put it to the Geese, being roasted. This Sauce is proper for Chickens.

Sauce

Sauce for Wild Ducks.

TAKE a little Handful of Sage, one large Onion shred small, season it with a little Salt, and roll them up with Butter into Balls, then put them in the Ducks, and roast them; then take half a Pint of Claret, in it dissolve two Anchovies; then take half as much Butter as Wine, then thicken them with the Yolks of two Eggs, then put your Ducks in your Dish, and pour your Sauce through them, and pull out your Balls; so serve them.

A good Sauce for Teal, Mallards, Ducks, &c.

WE take a Quantity of Veal Gravy, according to the Bigness of your Dish of Wild Fowl, seasoned with Pepper and Salt; squeeze in the Juice of two Oranges and a little Claret: This will serve all Sorts of Wild Fowl.

To make a Sauce for Turkeys or Capons.

GET half a Pint of White Wine, and a little Gravy, and Oyster Liquor, and a little grated Nutmeg, and put to it three or four large Onions boiled tender and mashed small, with a little small Pepper, and two or three Anchovies, minced small, boil it a Quarter of an Hour, with a little grated White Bread, and put to it a Piece of Butter, and then put in the Fowls, being roasted.

Sauces for roast Pigeons or Doves.

1. **G**R A V Y and Juice of Orange.
2. Boiled Parsley minced and put amongst some Butter and Vinegar beaten up thick.

3. Gravy,

3. Gravy, Claret, and an Onion stewed together with a little Salt.

4. Vine Leaves roasted with the Pigeons, minced and put in Claret and Salt, boiled together, some Butter and Gravy.

5. Sweet Butter and Juice of Orange, beat together and made thick.

6. Minced Onions boiled in Claret almost dry; then put to it Nutmeg, Sugar, Gravy of the Fowl, and a little Pepper.

7. Or Gravy of the Pigeons only.

Sauces *for all Manner of roast Land Fowl, as, Turkey, Bustard, Peacock, Pheasant, Partridge, &c.*

1. **S**LICED Onions being boiled, stew them in some Water, Salt, Pepper, some grated Bread, and the Gravy of the Fowl.

2. Take Slices of White Bread, and boil them in fair Water with two whole Onions, some Gravy, half a grated Nutmeg, and a little Salt; strain them together through a Strainer, and boil it up as thick as Water-Gruel; then add to it the Yolks of two Eggs, dissolved with the Juice of two Oranges.

3. Take thin Slices of Manchet, Gravy of the Fowl, some Sweet Butter, grated Nutmeg, Pepper, and Salt, stew all together, and being stewed, put in a Lemon sliced with the Peel.

4. Onions sliced and boiled in fair Water, and a little Salt, a few Bread Crumbs, beaten Pepper, Nutmeg, three Spoonfuls of White Wine, and some Lemon Peel finely minced and boiled all together; being almost boiled, put
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in the Juice of an Orange, beaten Butter, and the Gravy of the Fowl.

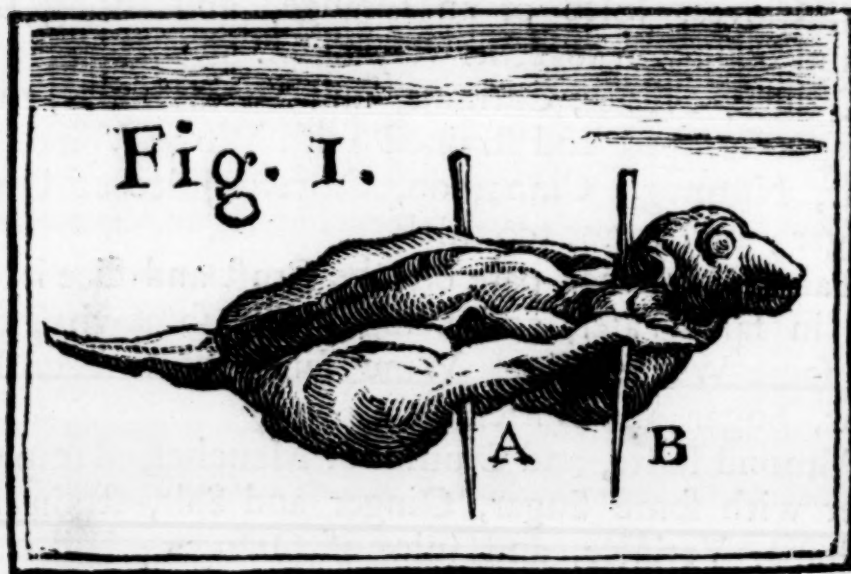
5. Stamp Small Nuts to a Paste, with Bread, Pepper, Saffron, Cloves, Juice of an Orange, and strong Broth, strain and boil them together very thick.

6. Quince, Prunes, Currants, and Raisins boiled, muskified Bisket stamped and strained with White Wine, Rose Vinegar, Nutmeg, Cinnamon, Cloves, Juice of Oranges and Sugar; boil it not too thick.

7. Take a Manchet, pare off the Crust and slice it, then boil it in fair Water, and being boiled somewhat thick, put in some White Wine, Wine Vinegar, Rose or Elder Vinegar, Sugar and Butter.

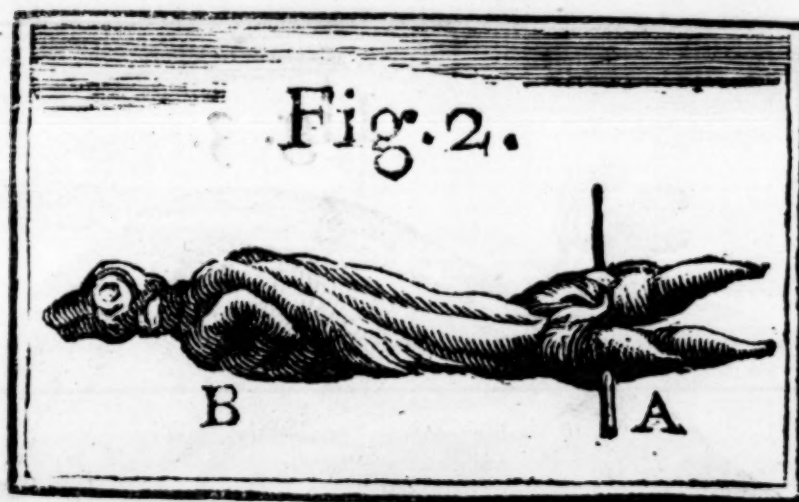
8. Almond Paste, and Crumbs of Manchet, stamp them together with some Sugar, Ginger and Salt, strain them with Grape, Verjuice, and Juice of Oranges; boil it pretty thick.



The Manner of trussing a Rabbit for Boiling.

CUT the two Haunches of the Rabbit close to the Back Bone, two Inches, and turn up the Haunches, by the Side of the Rabbit, skewer the Haunches through the Middle Part of the Back as at A, then put a Skewer through the utmost Joints of the Legs, the Shoulder Blades and Neck, as at B, trussing the Shoulders high and bending the Neck backwards that the Skewer may pass through the whole.

The Manner of trussing a Rabbit for Roasting.



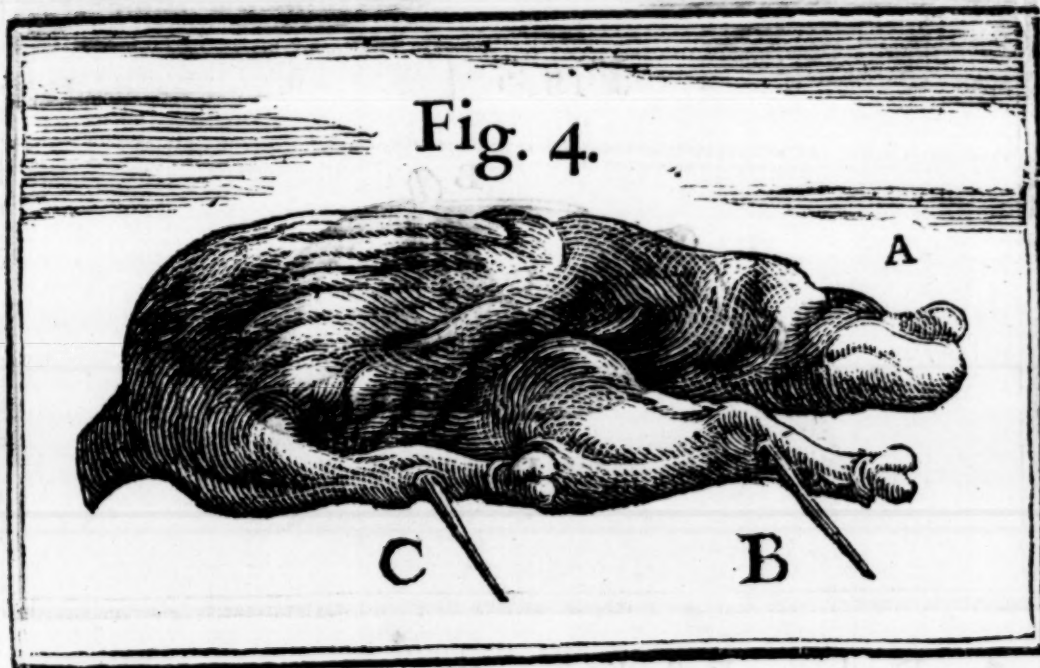
YOU case the Rabbit all, excepting the lower Joints of the fore Legs, and those you chop off; then pass a Skewer through the Middle of the Haunches after you have laid them flat, as at A and the fore Legs which are called the Wings must be turned as at B so that the smaller Joint may be push'd into the Body, through the Ribs. This, as a single Rabbit, has the Spit pass'd through the Body and Head, but the Skewer takes hold of the Spit to preserve the Haunches. But to truss a Couple of Rabbits, there are seven Skewers, and then the Spit passes only between the Skewers, without touching the Rabbits.

Of trussing a Pigeon.

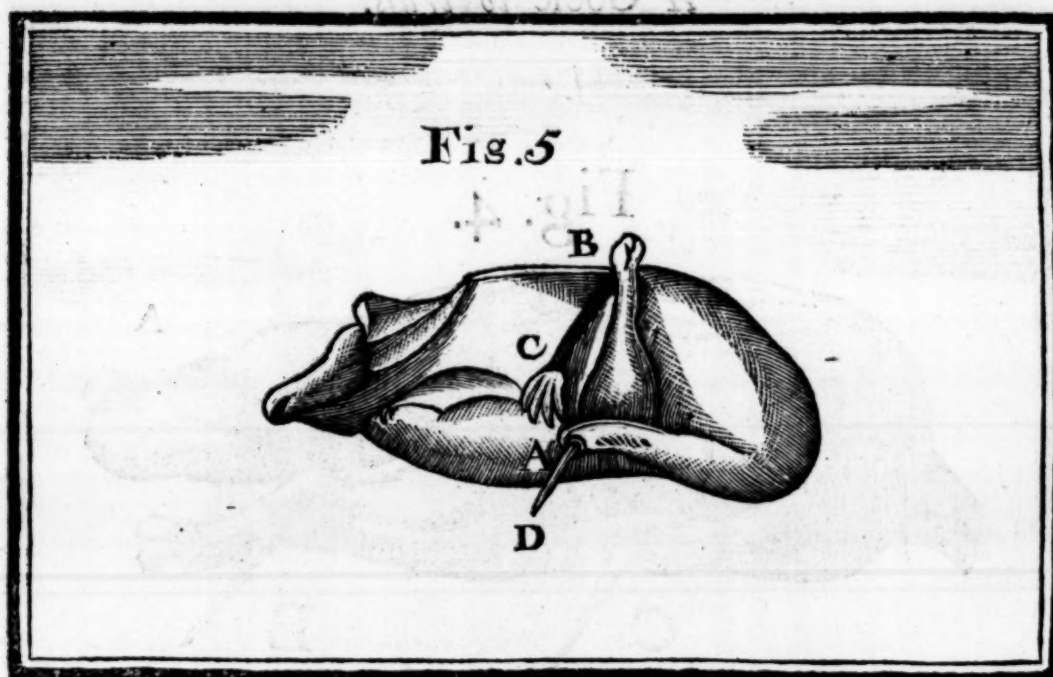
DR A W it, but leave in the Liver, for that has no Gall ; then push up the Breast from the Vent, and holding up the Legs, put a Skewer just between the Bent of the Thigh and the Brown of the Leg, first having turned the Pinions under the Back ; and see the lower Joint of the biggest Pinions, are so pass'd with the Skewer, that the Legs are between them and the Body, as at A.

A Goofe

A Goose to truss.



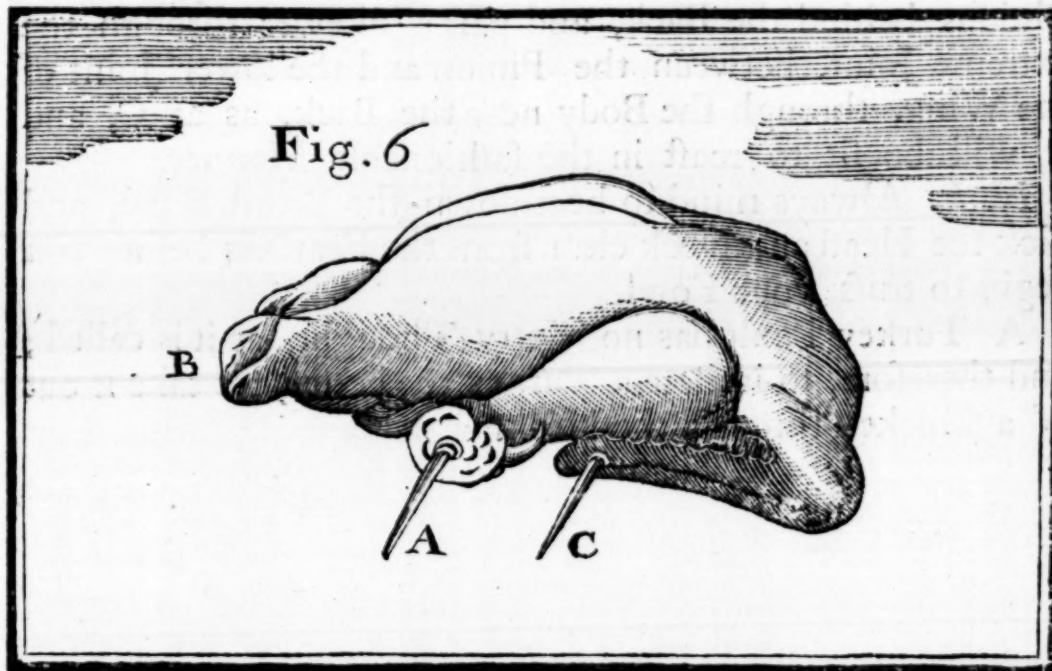
A Goose has no more than the thick Joints of the Legs and Wings left to the Body; the Feet and the Pinions being cut off, to accompany the other Gibblets, which consist of the Head and Neck, with the Liver and Gizzard. Then at the Bottom of the Apron of the Goose A, cut an Hole, and draw the Rump through it; then pass a Skewer through the small Part of the Leg, through the Body, near the Back, as at B, and another Skewer through the thinnest Part of the Wings, and through the Body, near the Back, as at C, and it will be right.

The trussing of an Easterling.

A Duck, an Easterling, a Teal, and a Widgeon, are all trussed in the same Manner. Draw it, and lay aside the Liver and Gizzard, and take out the Neck, leaving the Skin of the Neck full enough to spread over the Place where the Neck was cut off. Then cut off the Pinions at A, and raise up the whole Legs, 'till they are upright in the Middle of the Fowl B, and press them between the Stump of the Wings and the Body of the Fowl; twist the Feet towards the Body, and bring them forwards, with the Bottom of the Feet towards the Body of the Fowl, as at C: Then take a Skewer, and pass it through the Fowl, between the lower Joint, next the Foot and the Thigh

Thigh, taking hold, at the same Time, of the Ends of the Stumps of the Wings A: Then will the Legs, as we have placed them, stand upright. D is the Point of the Skewer.

The Manner of trussing a Chicken like a Turkey Poult, or of trussing a Turkey Poult.



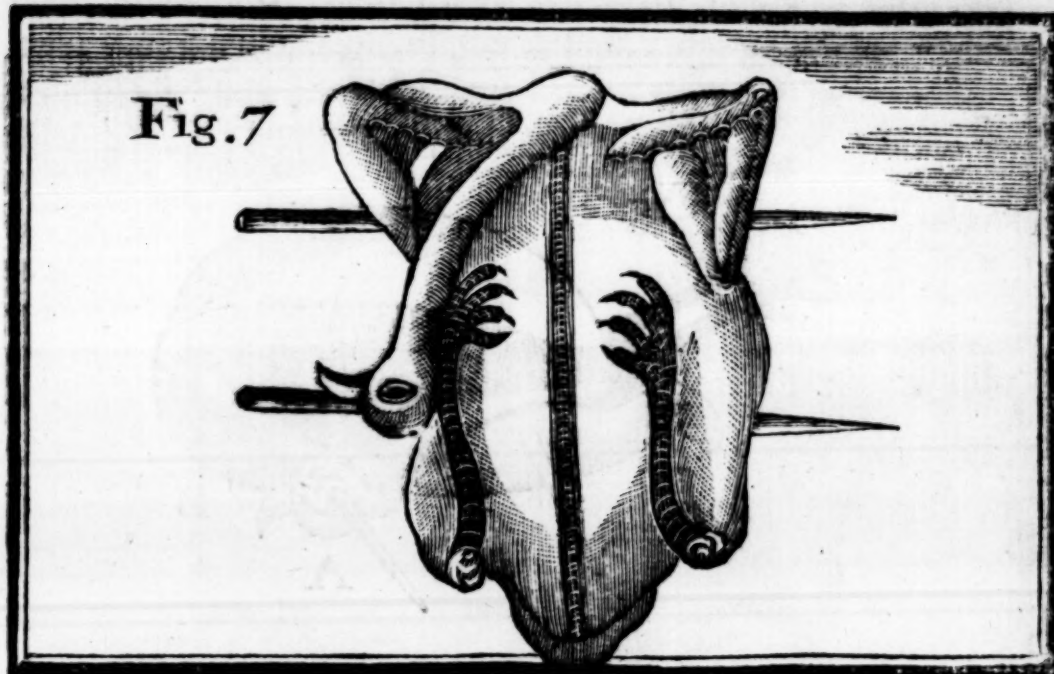
HAVING a Chicken, cut a long Slit down the Neck, on the Fore Part; then take out the Crop and the Merry-Thought, as it is called; then twist the Neck and bring it down under the Back, 'till the Head is placed on the Side of the the left Leg; bind the Legs in, with their Claws on, and turn them upon the Back. Then between the bending of the Leg and the Thigh, on the right Side, pass a Skewer through the Body of the Fowl; and when it

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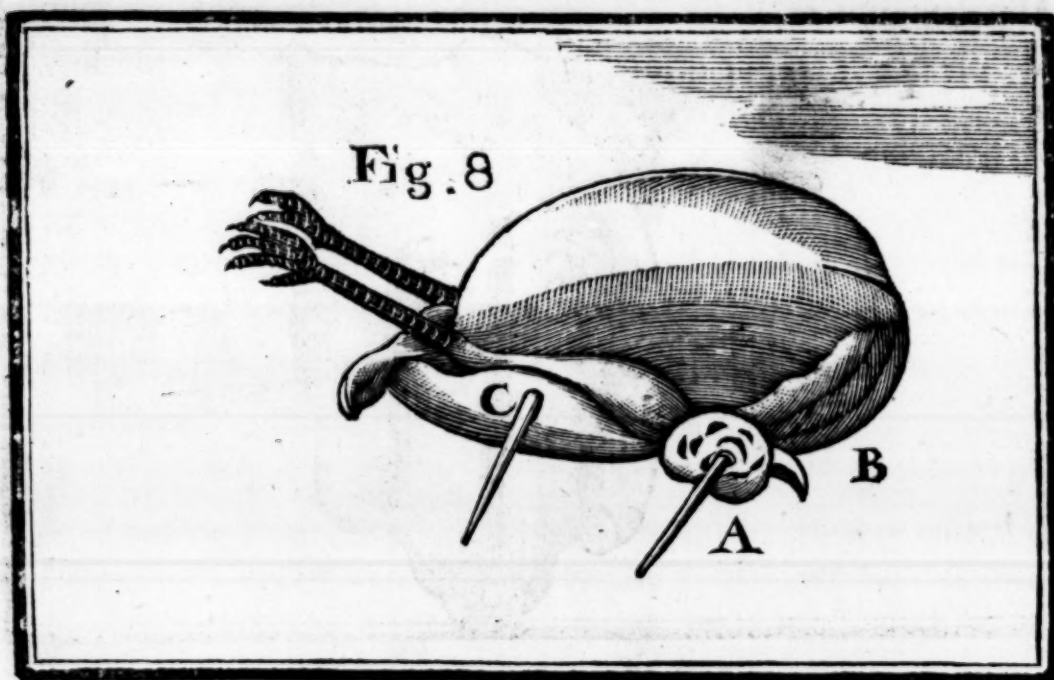
is through, run the Point through the Head, by the same Place of the Leg, as you did before, as at A: You must likewise pull the Rump B. through the Apron of the Fowl. *Note*, The Neck is twisted like a Cord, and the bony Part of it must be quite taken out, and the Under-Jaw of the Fowl taken away; neither should the Liver and Gizzard be served with it, though the Pinions are left on. Then turn the Pinions behind the Back, and pass a Skewer through the extreme Joint, between the Pinion and the lower Joint of the Wing, through the Body near the Back, as at C, and it will be fit to roast in the fashionable Manner.

N. B. Always mind to beat down the Breast Bone, and pick the Head and Neck clean from the Feathers before you begin to truss your Fowl.

A Turkey Poult has no Merry-Thought, as it is called; and therefore, to imitate a Turkey the better, we take it out of a Chicken through the Neck.



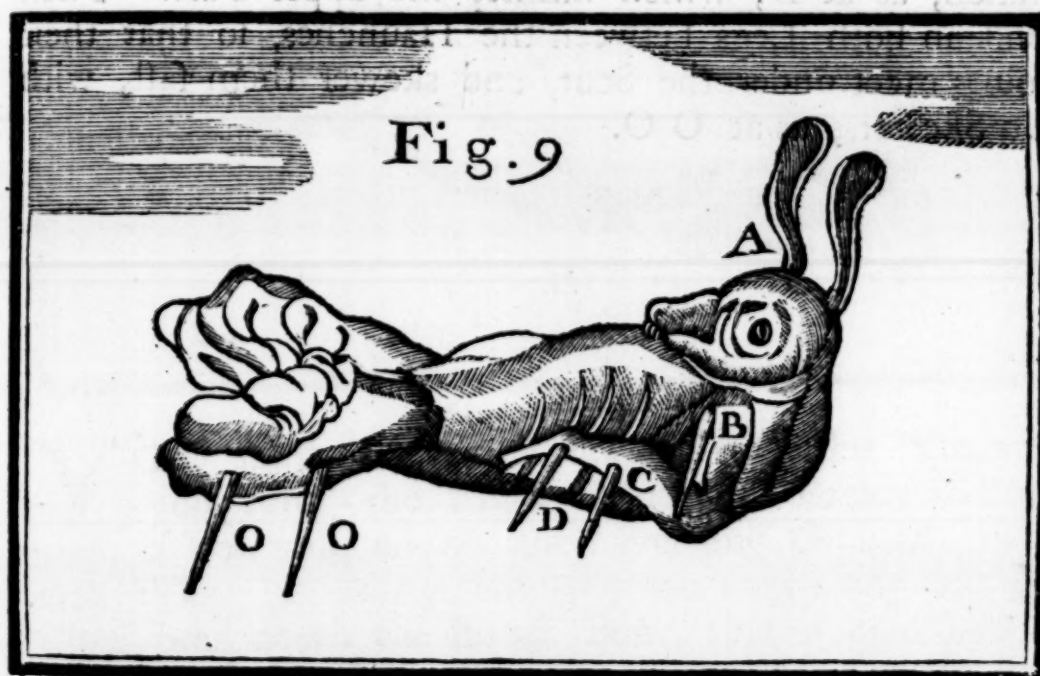
THE above FIGURE shews the Manner how the Legs and Pinions will appear when they are turned to the Back; as also, the Position of the Head and Neck of the Chicken or Turkey Poult.

To truss a Pheasant or Partridge.

BOTH the Pheasant and the Partridge are trussed the same Way, only the Neck of the Partridge is cut off, and the Head of the Pheasant is left on: The Plate above shews the Pheasant trussed. When it is drawn, cut off the Pinnions, leaving only the Stump Bone next the Breast, and pass a Skewer through its Point, and through the Body near the Back, and then give the Neck a Turn; and passing it by the Back, bring the Head on the Outside of the other Wing Bone, as at A, and run the Skewer thro' both, with the Head standing towards the Neck, or the Rump, which you please: B is where the Neck runs. Then take the Legs, with their Claws on, and press them by

by the Joints together, so as to press the lower Part of the Breast, then press them down between the Sidesmen, and pass a Skewer through all, as at C. Remember a Partridge must have its Neck cut off, or else in every thing is trussed like a Pheasant.

The Manner of trussing an Hare in the most fashionable Way.



CASE an Hare, and in casing it, just when you come to the Ears, pass a Skewer just between the Skin and the Head, and by Degrees raise it up 'till the Skin leaves both the Ears stripp'd, and then take off the rest as usual. Then give the Head a Tiwst over the Back, that it may stand, as at A, putting two Skewers in the Ears, partly
H h h to

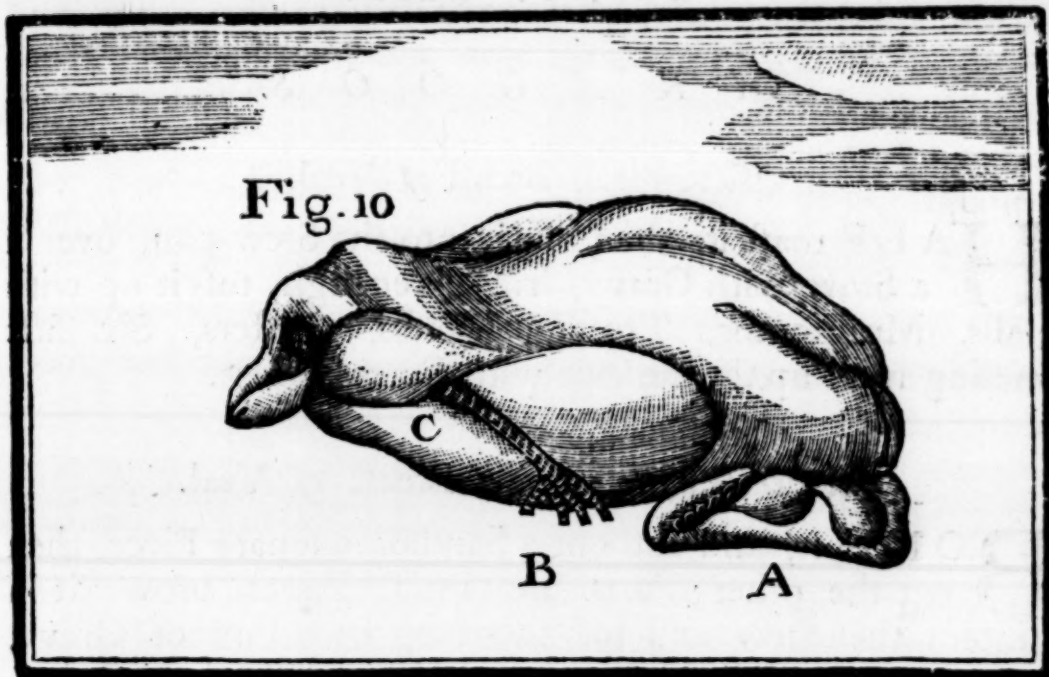
to make them stand upright, and to secure the Head in a right Disposition; then push the Joint of the Shoulder Blade, up as high as may be, towards the Back, and pass a Skewer between the Joints, as at B, through the Bottom Jaw of the Hare, which will keep it steady; then pass another Skewer through the lower Branch of the Leg at C, through the Ribs, passing close by the Blade Bone, to keep that up tight, and another through the Point of the same Branch, as at D, which finishes the upper Part. Then bend in both Legs between the Haunches, so that their Points meet under the Scut, and skewer them fast, with two Skewers, as at O O.



to the Hare, and in cutting, just when you come
to the Hare, pass a Skewer just between the Skin and
the Head, and by D, pass it up till the Skin is
both the Hare's head, and then take off the rest as usual.
Then give the Head a Twist over the Back, that it may
stand, as at A, putting two Skewers in the Hare, partly
to

4 Fowl

A Fowl trussed for boiling.



YOU must, when it is drawn, twist the Wings 'till you bring the Pinion under the Back; and you may, if you will, enclose the Liver and Gizzard, one in each Wing, as at A, but they are commonly left out. Then beat down the Breast Bone, that it does not rise above the fleshy Part; then cut off the Claws of the Feet, and twist the Legs, and bring them on the Outside of the Thigh, towards the Wing, as at B, and cut an Hole on each Side the Apron, just above the Sidesman, and put the Joints of the Legs into the Body of the Fowl, as at C: So this is trussed without a Skewer.

CHAP. XX.

OF RAGOO S.

To ragoo a Breast of Veal.

HALF roast it, then put it into the Stew-pan, over a Stove with Gravy, 'till it is enough, toss it up with Balls, Mushrooms, Truffles, Morels, Oysters, &c. first stuffing it all up the Briscuit with Forced-Meat.

Another Way to ragoo a Breast of Veal.

BONE it, and cut out a handsome square Piece, then cut the other Parts into small Pieces, brown it in Butter; then stew and toss them up in a Pint of Gravy, strong Broth, a little Claret and White Wine, an Onion, and two or three Anchovies, Cocks Combs, Lamb's Stones, and Sweetbreads, blanched and sliced with Balls, Oysters, Truffles, Morels, and Mushrooms, a little Pepper, Salt; Mace, Nutmeg, and Lemon Juice; thicken it with Butter; put the Ragoo in the Dish, and lay on the square Piece, diced Lemon, Sweetbreads, Sippets, and Bacon fried in the Batter of Eggs; garnish with sliced Orange, and serve it.

Another Way.

YOU must take a Breast of Veal, cut off all the Neck and Flap, then stuff it with Forced-Meat, and lay it to roast half an Hour; then take some strong Gravy, and
a Stew-

a Stew-pan big enough for the Veal, and burn some Butter in it 'till it is brown; then shake in Flour to thicken your Butter, and put in the Gravy, and let it boil; put in some Anchovies; stuff a large Onion with Cloves, and put it in; season it to your Taste with Pepper, Salt, and Nutmeg, and put in your Veal; let it stew 'till enough; make your Forced-Meat of Veal, Bacon, Beef Sewet, seasoned with Pepper, Salt Anchovy, Thyme and Parsley; put in two or three Eggs, and thicken it with White Bread Crumbs: Make your Forced-Meat before you roast your Veal, and stuff all the Way up the Briscuit. Fry Balls for your Sauce, and take out the Onion and add Lemon.

A Ragoo of Lamb's Stones and Sweetbreads.

WASH your Lamb's Stones and Sweetbreads well, and blanch them in boiling Water, then put them in cold Water, when you take them out, lay them on a Linnen-Cloth, dry them well, put them in a Sauce-pan with a little melted Bacon, and a Bunch of Herbs; season them with Salt and Pepper; add to them some small Mushrooms, and sliced Truffles. Having tossed up all these over a Stove, moisten it with Gravy, and make it simmer over a gentle Fire: When they are done enough, take off all the Fat, and bind the Ragoo with a Cullis of Veal and Ham.

A mix'd Ragoo of Cocks Combs, Cocks Kidneys, and fat Livers.

PUT in a Stew-pan a Bit of Butter, a Bunch of Sweet Herbs, some Mushrooms and Truffles; put it, for a Minute, over the Fire, flour it a little, moisten it with
half

half a Spoonful of Broth, season it with Salt and Pepper; let it boil a little, then put some Cocks Combs, Cocks Kidnies, fat Livers and Sweetbreads; let your Ragoo be palatable, thicken it with Eggs; serve it up hot for a dainty Dish.

A Ragoo of Melts of Fish en gras.

BLANCH the Melts of your Fish in boiling Water, then take them out, and throw them into cold: Toss up in a Sauce-pan, with a little melted Bacon, some small Mushrooms, some Truffles cut in Slices, and a Bunch of Herbs; season the whole with Pepper and Salt, moisten it with Veal Gravy, and set it to simmer as usual. When they are done enough, take the Fat clean off, bind your Ragoo with a Cullis of Veal and Ham; then put in your Melts and Carps, and make them simmer over a gentle Fire. See that it be well tasted.

A Ragoo of Melts and Fish en Maigre.

WHEN they are blanched and thrown into cold Water, as in the Receipt above, put some Butter into a Sauce-pan with a very little Flour and brown it; put into your Brown some small Mushrooms and sliced Truffles, and toss them up over a Stove; then moisten them with good Fish Broth, seasoned with Pepper, Salt, a Faggot of Herbs, and let them simmer over a gentle Fire. This done, take off the Fat, and put in the Melts to simmer as above; when they are enough, bind your Ragoo with a Crawfish, or other maigre Cullis.

A Ragoo

A Ragoo of Muscles.

WASH your Muscles, then scrape them, blanch them in fresh Butter, season them with Salt, Pepper, Parsley, Chibbol, Rasplings of Bread, and a Dash of Vinegar. When your Muscles are done enough, serve them up hot.

A Ragoo of Muscles with a white Sauce.

GET your Muscles out of their Shells, blanch them in fresh Butter, with Parsley and Sweet Herbs cut small; then season them with Salt, Pepper, and Nutmeg; and when their Liquor is boiled short, thicken it with Eggs and Lemon Juice, and serve up this Ragoo with Scate, or for a dainty Dish.

A Ragoo of Muscles with a brown Sauce is made after the same Manner, your Muscles being blanched and moistened with Gravy.

A Ragoo with Palates of Beef.

BOIL your Beef Palates, then take the Skin off, and clean them well; cut them in fine Slices, and put them into a Stew-pan with melted Bacon, a Bunch of Sweet Herbs, and some Mushrooms; season them with Salt and Pepper, moisten them with Gravy, and let them stew over a slow Fire; being done enough, thicken this Ragoo with a Cullis of Veal and Ham, or a Cullis of Partridges, which should be palatable and high relished.

A Ragoo

A Ragoo with Beef Palates the Italian Way.

LET your Palates be ordered and cleaned as before; then cut them in small Slices like Dice, and put them in the Stew-pan with half a Glass of Oil, as much of White Wine, a Spoonful of Cullis, and a Bunch of Sweet Herbs. Let it stew slowly, and when ready taste it, let it be relishing, take off the Fat, and dish and serve up for a second Course.

A Ragoo of Oysters.

OPEN your Oysters, put them in a Stew-pan with their Liquor, blanch them, then take them out one after another, cleanse them well and put them in a Dish. Blanch some Mushrooms and Truffles in Butter, moisten them with Gravy, thicken the Sauce with a Cullis of Veal and Ham; then put in your Oysters, warm them without boiling; let your Ragoo be palatable, and serve it up hot.

Another Ragoo of Oysters.

OPEN your Oysters and blanch them in their own Liquor, without boiling them; then take them out, cleanse them, and put them in a Dish. Blanch some Mushrooms, with fresh Butter, moisten them with Cullis, and warm your Oysters in it. The Ragoo being relishing dish it up.

Another

Another Ragoo of Oysters.

YOUR Oysters being opened, drain them over a Sieve, put a Dish under to receive their Liquor. Melt some fresh Butter in a Stew-pan, put in it a Dust of Flour, keep it stirring 'till it is brown; moisten it with a little Gravy, put in some small Crusts of Bread; toss it up, season it with Pepper, Parsley and Cives. Your Ragoo being high relished, serve it up for a dainty Dish.

To ragoo a Piece of Beef.

GET the hinder Part of a Buttock of Beef, and lard it with thick Lardoons: Afterwards having put it into a Pot, with two Pounds of good Lard, some broad thin Slices of Bacon, and the necessary Seasoning, let it soak gently between two Fires, about twelve Hours. At last, you may put in a little Brandy, and garnish with Pickles.

A Loin of Veal ragoo'd.

FIRST lard your Loin of Veal, season it with Salt, Pepper, and Nutmeg; and when it is almost roasted enough, put it into a Stew-pan, covered, with the Dripping, some Broth, a Glass of White Wine, a Faggot of fine Herbs, fried Flour, and a Piece of green Lemon: Let it be served up with short Sauce, after having taking off the Fat; and garnish with larded Veal Sweetbreads, Cutlets, or what else you think fit.

A Ragoo of Cocks Combs.

PICK and clean them well, put them into a Sauce-pan with a little melted Bacon, some Mushrooms and Truffles cut in Slices, and a Bunch of Herbs: Season all

this with Salt and Pepper, and having tossed it up over a Stove moisten it with good Gravy, and set it to simmer over a slack Fire; when it is enough, take off all the Fat, thicken it with a Cullis of Veal and Ham; so serve it in Plates or little Dishes.

This Ragoo serves likewise to garnish all Dishes of the first Course that are stewed *à la Braîsè*.

A Ragoo with the Heads of Asparagus.

CUT the Heads of some Asparagus and whiten them. When they are blanched enough, put them in a Stew-pan with some Cullis and a little Essence of Ham; and let the whole stew over a slow Fire. When it is stewed enough, throw therein a Bit of Butter no bigger than a Nut, dipped in some fine Flour, and stir your Ragoo now and then. Take Care that it be relishing, pour in a little Vinegar, and serve it hot. You may make use of this Ragoo for all Sorts of Fowls or other Meat.

A White Ragoo of Asparagus.

CUT and blanch some Asparagus as before, put them in a Stew-pan, with a Bit of Butter, fry them a little, powder them with a Spoonful of fine Flour, moisten them with Broth, season them with Salt and Pepper, and let them be stewed. Make a Thickening with several Yolks of Eggs, diluted with some Broth, and put therein a little Nutmeg. Your Asparagus being relishing, thicken them with the said Yolks, and make use of this Ragoo to put under some larded Collops, or other Sorts of Meat.

A Ragoo

A Ragoo of Endive.

TAKE some of the best white Endive, pick them, and blanch them in boiling Water. After which, put them in cold Water, then squeeze them well, and put them on a Table to be minced a little. This being done, put your Endive in a Stew-pan, moisten them with a clear Cullis of Veal and Ham; and let the whole be stewed on a slow Fire. When this is stewed and grown relishing, make use of it for every Sort of Dish with Endive; but if this Ragoo is not thought thick enough, put in a little Essence of Ham, or a little Cullis therein, before you serve it.

Another Ragoo of Endive.

THE Endive must be prepared as that before, with the following Difference only, that is to say, When it is minced you must fry it, with a good Bit of Butter, then moisten it with Broth instead of Cullis; and when it is relishing, thicken it with a Thickening of Yolks of Eggs and Cream. You may make use of this Endive with all Sorts of larded Collops, Veal Cutlets, and Fillets of any Meat.

C H A P. XXI.

*Of F R I C A S E Y S.**Fricasey of Chickens.*

AFTER you have drawn and washed your Chickens, half boil them, then take them up and cut them in Pieces, and put them in a Frying-pan, and fry them in Butter, then take them out of the Pan and clean it, and put in some strong Broth, some White Wine, some grated Nutmeg, a little Pepper and Salt, and a Bunch of Sweet Herbs, and a Shalot or two; let these, with two or three Anchovies, stew on a slow Fire and boil up; then beat it up with Butter and Eggs, 'till it is thick; and put your Chickens in, and toss them well together; lay Sippets in the Dish, and serve it up with sliced Lemon and fried Parsley.

Another Fricasey of Chickens or Rabbits.

GET Rabbits or Chickens; but if Chickens, you must skin them; cut them into small Pieces, and beat them flat, and lard them with Bacon; season it with Salt, Pepper, and Mace; drudge it with Flour, and fry it in sweet Butter, to a good Colour; then get the Quantity of good Gravy as your Fricasey requires, with Oysters and Mushrooms, two or three Anchovies, and some Shalot, a Bunch of Sweet Herbs, and if you like it, a Glass of Claret; season it high, and before you put in your Meat, simmer it well together, 'till the Goodness of the Herbs

is.

is out; then take out the Herbs, and Anchovy Bones, and cut a Lemon in Dice, and put in with your Chickens or Rabbits, and let it stew gently 'till it be tender; but be sure to keep it stirring all the while it is over the Fire, and make it as thick as Cream, and serve it up with Force-Meat Balls, crisp'd Bacon, and fried Oysters, and garnish it as you like.

A White Fricasey.

HALF roast or parboil your Chickens, then skin them, and cut them in Pieces, and stew them in strong Broth, with some Pepper, and a Blade of Mace, with a little Salt, two Anchovies and a small Onion; let it stew 'till it is tender, then take out your Onion, and put in a Quarter of a Pint of Cream, a Piece of Butter, work'd up in Flour, and the Yolks of two Eggs well beaten, and stir it over the Fire 'till it is as thick as Cream, and wring in the Juice of a Lemon, and be careful it don't curdle; serve it up on Sippets, and put over it some Mushrooms and Oysters.

To make a Fricasey of Ox Palates.

HAVING Ox Palates, after they are boiled very tender, blanch and pare them clean, season them with fine beaten Cloves, Nutmeg, Pepper, Salt, and grated Bread: Then fry your Palates in Butter 'till they are brown on both Sides, take them out, and put them into a Dish, adding thereto some Mutton Gravy, in which two or three Anchovies are dissolved; grate in your Sauce a little Nutmeg, squeeze in the Juice of a Lemon, and send them to the Table.

Another

Another Fricasey of Chickens.

HAVING three Chickens, about six Months old, flea them, and cut them in Pieces, put them into your Stew-pan, with as much Gravy and Water, as just to cover them, put in two Anchovies, well washed, some whole Pepper, Salt, and a Blade of Mace, a small Onion, and a few Cloves; set them to stew gently over a slow clear Fire, and when they are near enough, take them from the Liquor, and fry them in Vinegar, but a very little; strain the Liquor, and take as much of it as you will want for Sauce; put to it a little Parsley, Thyme and Sorrel boiled green, and shred fine; half a Pint of sweet Cream, two Yolks of Eggs well beaten, some grated Nutmeg; shake them all over the Fire, 'till it is thick; add to it half a Pound of Butter, and shake it 'till it is melted, and then serve it up.

A Fricasey made for an Instalment Dinner at Windsor.

HAVING six squab Pigeons, and six small Chickens, scald them, and truss them and set them by, and then have some Lamb's Stones, blanched, parboiled, and sliced, and fry some Sweetbreads floured; have also some Asparagus Tops, the Yolks of two Eggs; some *Pistacho* Nut Shells, the Marrow of six Marrow Bones; let half the Marrow be fried in white Butter; let it be kept warm 'till Dinner Time; then take your Stew-pan and fry the Fowls and Pigeons with sweet Butter, when fried, pour out the Butter, and put to them some Gravy, large fried Oysters, and a little Salt, and put in the hard Yolks of Eggs, the rest of the Sweetbreads not fried, the *Pistacho* Nuts,

Nuts, Asparagus and Marrow; then stew them well, and put in a little grated Nutmeg, a little Pepper, and a little Shalot, and three or four Spoonfuls of White Wine; then have the Yolks of ten Eggs dissolved in a Dish, with some White Wine Vinegar, and a little beaten Mace, and put it to the Fricasey, and cut some White Bread in Sippets, and lay at the Bottom of the Dish, set on Charcoal, with some Gravy; then give the Fricasey two or three Tosses up, and pour it on the Sippets. Garnish your Dish with fried Sweetbreads, Marrow, Oysters, and sliced Almonds, and serve it up.

Fricasey of Pigeons.

YOU must take eight Pigeons new killed, cut them into small Pieces, and put them into a Frying-pan with a Pint of Claret, and a Pint of Water; season your Pigeons with Salt, and Pepper; then take a little Sweet Marjoram, Thyme, a few Cives, or an Onion; shred the Herbs very small, and put them into the Frying-pan with the Pigeons, with a good Piece of Butter; so let them boil gently, 'till there be no more Liquor left than will serve for the Sauce; then beat four Yolks of Eggs, with a Spoonful and half of Vinegar, and half a Nutmeg grated; when it is enough, put the Meat on the one Side of the Pan, and the Liquor on the other. Then put the Eggs into the Liquor on the Fire, and stir it 'till it is the Thickness of Cream, then put the Meat into the Dish, and pour over the Sauce, lay crisp'd Bacon and Oysters over it, and garnish with rasp'd Lemon; so serve it.

Fricasey

Fricasey of Mushrooms.

GET the largest and biggest Mushrooms you can get, and some small ones amongst them; cut the largest into four Pieces, peel them and throw them into Salt and Water, let them lie in the Water and Salt half an Hour; then take them out and put them into a Bell-Metal or silver Skillet, and stew them in their own Liquor, with a little Cream to make them look white, and cut hard; less than half an Hour will stew them; then strain them out into a Sieve, and take a Quarter of a Pint of that Liquor they were stewed in, with as much White Wine and strong Gravy, boil all these together with a little whole white Pepper, Mace and Nutmeg, two Anchovies, one Sprig of Thyme, a Shalot or two; season it very high to your Taste, with these Things: When it has boiled well together, strain out the Spice, Anchovy Bones and Shalot, and put it into your Stew-pan again with the Mushrooms to it, and have ready the Yolks of three Eggs, with the Quantity of as much Butter as an Egg rolled up in Flour, and beat it well with a Spoonful of Cream, and so shake it up together, the Mushrooms and all very thick, so that it may hang about the Fricasey, and scald a little Spinage and shake over it; so serve it.

Fricasey of Tripe.

GET a double Tripe, cut some of the fat Part in Slices, and dip them in Eggs or a Batter, and fry them to lay round your Dish; and the other Part cut, some in long Slips, and some in Dice, and toss them up with Mint, Onion, chopp'd Parsley, melted Butter, Yolks
of

of Eggs and a little Vinegar ; season with Pepper and Salt, and so serve away.

Another Way. You may broil some, and some you may boil with Salt, Onion and Rosemary, and send it up in the Liquor in which it is boiled.

To fricasey Quails.

TO S S them up in a Sauce-pan, with a little melted Butter, some Mushrooms and Truffles, with a Slice of Ham well beaten; season them with Salt, Pepper, Cloves and a Faggot of savoury Herbs; put in a little Flour; give it two or three Turns over the Stove, and moisten it with Gravy ; add a Glas of Champaign Wine, and let it simmer over a gentle clear Fire ; when almost done, thicken the Ragoo with two or three Eggs, beat up in Gravy or Verjuice, and serve them.

A Fricasey of Pigeons in Blood.

YO U must take very small Pigeons, bleed them, and keep the Blood, put into it the Juice of a Lemon, to hinder it from turning, these Pigeons must be scalded and gutted ; cut them in halves, and put them in a Stew-pan with a little melted Bacon ; season them with Pepper, Salt, a Bunch of Sweet Herbs, Champignons, Truffles, Cocks Combs, and Sweetbreads of Veal or Lamb, put all together over the Fire ; strew it with a Dust of Flour, moisten it with Gravy, and let it stew softly with a slow Fire ; it being done, skim off the Fat, and thicken it with Veal Cullis ; strain off your Blood in a Sieve, beat it up with Yolks of Eggs, and a little Parsley cut small ; and when you are ready to serve up, put the Blood in your Fricasey,
K k k and

and put it over the Fire, keeping it always stirring; take Care to keep it from boiling, and let your Fricasey have a good Taste: Dish it up handsomely, and serve it up hot for an Entry, or *Hors d'Oeuvre*: You may serve them up whole or in halves, that depends on the Fancy of the Cook.

To make a Fricasey of Sheeps Trotters.

SLIT the Bones of your Trotters, and pick them very clean; then put them in a Frying-pan with a Ladle full of strong Broth, a Piece of Butter, and a little Salt; after they have fried a while, add a little Parsley, green Chibbols, a little young Spear Mint and Thyme, all shred very small, and a little beaten Pepper: When you think they are fried almost enough, have a Lear made for them with the Yolks of two or three Eggs, some Mutton Gravy, a little Nutmeg, and the Juice of a Lemon squeezed therein; and put this Lear to the Trotters as they fry in the Pan; then toss them once or twice, and put them forth into the Dish you intend to serve them in.

To make a Fricasey of Calf's Chaldron.

YOU must take a Calf's Chaldron, after it is a little more than half boiled, and when it is cold, cut it into little Bits as big as Walnuts; season the whole with beaten Cloves, Salt, Nutmeg, Mace, a little Pepper, an Onion, Parsley, and a little Terragon, all shred very small; then put it into a Frying-pan with a Ladle full of strong Broth, and a little Sweet Butter; when it is fried enough, have a little Lear made with Mutton Gravy, the Juice of a Lemon and Orange, the Yolks of three or four Eggs, and

and a little grated Nutmeg; put all to the Chaldron in the Pan, tofs your Fricafey two or three Times, then difh it, and fo ferve it up.

Calf's Head Fricafey.

HAVING Slices of the Head, clean and boiled tender, as big as Walnuts, then tofs them up with Mushrooms, Sweetbreads, and Artichoke Bottoms, Cream, and the Yolks of Eggs; feafon it with Mace and Nutmeg, and fqueeze in a Lemon, fo ferve away hot.

For a Fricafey of Tench, fee the Article of Tench, p. 241.

For a Fricafey of Flounders, fee the Article of Flounders, p. 254.

To fricafey Sturgeon.

CUT it into thin Slices, and feafon it with Pepper, Salt, and Nutmeg; ftrew over a little Flour, and fry it brownifh; then take a Bit of Butter, pafs it brown with Flour, put in fome good Gravy, one Anchovy, and the Juice of an Orange; fo ferve away.

C H A P. XXII.

OF KITCHEN-GARDEN STUFF.

B E A N S.

An Amulet of Green Beans.

LET the Beans be blanched, and fried in Sweet Butter, with a little Parsley and Chibbol: That done, pour in some Cream, season them well, and let them boil over a gentle Fire. In the mean while, an Amulet is to be made with new laid Eggs and Cream, and salted at Discretion: When it is enough, dress it on a Dish, thicken the Beans with one or two Yolks, and turn them on your Amulet, so as all may be served up hot.

Amulets of the like Nature, may be made of Mushrooms, Truffles, Green Pease, Asparagus, Artichoke Bottoms, Spinage, Sorrel, &c. all being first cut into small Pieces, or shred fine.

Beans blanched.

BOIL your Beans so that the Skin comes off; then fry some thin Slices of Ham or Bacon, and some Parsley to lay round your Beans; toss up your Beans with melted Butter, and so serve hot.

A Bean Tansey.

BLANCH them and beat them in a Mortar very fine; season them with Pepper, Salt, Cloves, and Mace; you may do it savoury or sweet; the savoury Way
is

is as above; then put in the Yolks only of fix Eggs, and a Quarter of Butter; you must butter your Pan, and bake it as you do a Tansey, and stick Slices of fried Bacon a Top: The sweet Way is, with Beans, Bisket, Sugar, Sack and Cream, and eight Yolks of Eggs; so bake it, and stick on the Top some Orange and Lemon Peel candyd'd.

Pease Francoise.

SHELL your Pease, and pass a Quarter of a Pound of Butter, Gold Colour, with a Spoonful of Flour; then put in a Quart of Pease, four Onions cut small, and two good Cabbages, or Silesia Lettuces; you must cut them as small as Onions; then put in half a Pint of Gravy seasoned with Pepper, Salt and Cloves; stove this well an Hour very tender; you put in half a Spoonful of double refin'd Sugar, and fry some Artichokes and lay round the Side of the Dish; serve with a forced Lettuce in the Middle.

Pease *the* Portugeze Way.

WASH your Pease, cut into them some Lettuce, in Proportion to the Pease you have; put into them a Bit of Sugar as big as the End of your Thumb, some fine Oil, four or five Mint Leaves, cut small, with Parsley, Onions, Shalots, a Crumb of Garlick, a little Winter Savoury, Nutmeg, Salt, a little Pepper, and a little Broth: Put them over the Fire, and let these have but little Broth. When you will serve them up, you poach some fresh Eggs in it, making a Hole for the Place each Egg is to have; then cover your Stew-pan again, boil your Eggs with a little

the Fire upon the Cover; then slide them into your Dish and serve them up hot.

Fine Beans are dressed in the same Manner; but we must take Care not to blanch these Beans, and to put them in just as they are, the same as the Pease, without putting them in Butter.

Green Pease with Cream.

WASH your fine green Pease in hot Water; then put them in a Colander to drain, put them in a Stew-pan, with a Lump of Butter, and a Bunch of Sweet Herbs; put them upon the Fire, and toss them up, put a Dust of Flour to them, and moisten them with boiling Water, seasoned with Salt, and a Bit of Sugar; let them stew; being stew'd, or boiled short, and ready to be served up, put in a little Cream; let them have a good Taste; dish them up, and serve them up hot for Entremets.

Another Way to do Green Pease.

TAKE fine Green Pease, wash them in hot Water, then put them in a Colander to drain, put them in a Stew-pan with a Lump of Butter, set them over the Fire and toss them up, strew a Dust of Flour over them, and moisten them with hot boiling Water, seasoned with Salt, and a Bit of Sugar; make up a Bunch of Lettuces bound with Packthread, a Bunch of Green Onions, and put these in your Pease: They being done, take out the Lettuces and Onions. Let them have a good Taste, and serve up hot.

Another

Another Way.

HAVING your Pease washed in hot Water, drain them, put them in a Stew-pan with a Lump of Butter, and a Bunch of Sweet Herbs; then set them over the Fire, toss them up, strew them with a Dust of Flour, and moisten them with a little boiling Water, and let them stew softly; being stewed, thicken them with Essence of Ham; let them have a good Taste; being ready to be served up, put in a Dozen of fried Crufts of Bread, dish them up, and serve them hot for an Entremet.

A good Way to preserve Green Pease.

HAVING Green Pease the Quantity you like, which you must blanch; put Salt in the Water; and when they have had two Boils, take them out and spread them upon a clean Table-Cloth, and leave them so 'till they are cold: Let them dry in the Sun, if you have Convenience for it, otherwise in the Oven not too hot; being dry'd, put them into a dry Place; and when you would use them, put them in luke-warm Water, to make them turn green again; and if you have large dry Pease, put a Handful to them, and that will thicken them, and let them stew; being stew'd, put a Lump of Butter in a Stew-pan, a Bunch of green Onions, and a Bunch of Lettuces, if you have any, and then your green Pease; see that the large ones be taken out, toss them up, strow a Dust of Flour over them, moisten them with good Broth, and season them with Salt and a little Sugar, and let them go on stewing; Let them have a good Taste; and being ready to be serv'd up, thicken them with Eggs, if you think fit, or
else

else with Cream. If you have not a Mind to serve them this Way, thicken them with a little Essence of Ham, put in your Dish some Bits of Crusts of Bread fried, with your Pease over them, and serve them up hot for Entremets.

Cabbage forced whole.

PArboil a large white Cabbage, then take it out and cool it; when it is cold, cut out the Heart of it as big as your Fist, and fill it up with good Force-Meat made of Sweetbreads, Marrow, Eggs, Crumbs of Bread, Pepper, Salt, and Nutmeg, Thyme and Parsley; make it up all together and force your Cabbage; stowe it well in Gravy one Hour, and send it whole to Table; thicken your Sauce and pour all over, and garnish with Slices of Ham, or Bacon broiled.

Stewed Red Cabbage.

CUT your Cabbage very small and fine, and stowe it with Gravy and Sausages, and a Piece of Ham; season it with Pepper, and Salt; before you send it away, put in a little Elder Vinegar, and mix it well together, which will turn it of a redish Colour, so serve away hot.

Savoys forced and stowed whole.

SET two green Savoys off; then take out the Inside and fill the Vacancy with good Forced-Meat; tie the Savoys up, force one, the other plain; then stowe them in good Broth and Gravy; season with Pepper, Salt, and Nutmeg; and when you have stowed them enough, thicken some Gravy and put in a little Vinegar; so serve it away.

Lettuce

Lettuce forced.

SET off twelve, and then cool them; when cold, take out the Heart, fill them full with Sweetbreads, and Force-Meat; set them in your Pan, Stalk upwards, and stowe them half an Hour; season them as before, and serve away.

To force Cucumbers.

PARE them and core out the Seed, then force them with light Force-Meat and stowe them in good Broth or Gravy, and when tender, cut two in Slices, and the other send whole; squeeze in a Lemon, and serve away hot.

To stew Cucumbers.

YOU must core them and cut them into large Dice, or round, as you please, and then fry them brown with an Onion; put in some Gravy and Elder Vinegar, and season with Pepper and Salt; so serve it under Mutton or roast Beef.

To farce Cucumbers.

PARE large Cucumbers, then scoop out all the Seeds, first cutting off one End: Then prepare the following Farce for them: Take the Hearts of some Cabbage Lettuce stew'd tender in Salt and Water; drain them well, and chop them small, and cut some Onion very fine, shred a little Parsley that has been boil'd tender, and a Mushroom pickled; and add a little All-spice, finely powdered, and some Pepper, a little Salt, and some Fat of Bacon chopp'd

small. Mix these well together, with the Yolk of an Egg or two, according to your Quantity, and stuff the Cucumbers full of it. Then tie the Ends, that were cut off close, with Packthread, and stew them in Water and Salt 'till they are tender; then drain them and flour them, and fry them brown in Hog's Lard very hot, and let them drain; then take off the Threads that hold them together, and lay them in your Dish, and pour the following Sauce over them, *viz.* Take Gravy well seasoned, and as much Claret, boil these together, with some Lemon Peel, and All-spice; and thicken this Sauce with burnt Butter. These are good to be served with Mutton Cutlets, as well as alone.

To dress Skirrets.

THE Skirret, tho' it is none of the largest Roots, yet is certainly one of the best Products of the Garden, if it be rightly dress'd; the Way of doing which, is, to wash the Roots very well, and boil them 'till they are tender, which need not be very long. Then the Skin of the Roots must be taken off, and a Sauce of melted Butter and Sack poured over them: In this Manner they are served at the Table, and eaten with the Juice of Orange, and some likewise use Sugar with them, but the Root is very sweet of itself.

Some, after the Root is boil'd, and the Skin is taken off, fry them, and use the Sauce as above: So likewise the Roots of Salsify and Scorzonera are to be prepared for the Table.

Scorzoneræ

Scorzonerias butter'd.

SCRAP E them and boil them very tender, and cut them into Pieces two Inches long; then squeeze in a Lemon; put in half a Pint of Cream and four Ounces of Butter, with a little Salt and Nutmeg: You may fry them also.

Alexander butter'd or fry'd.

FIRST parboil them and get the Skin off, then boil them in their Lengths very tender, and make a Batter with Rhenish Wine, Eggs and Flour, and then dip them in, and sauce them with melted Butter, Sack and Sugar; you may do them favoury.

Chardoons buttered.

BLANCH them and cut out all the Strings and leave them two Inches long; then boil them in Water and Salt, and a little Bit of fat Bacon, or Butter, and when they are tender, strain them off, and toss them up in thick melted Butter, Pepper and Salt.

Chardoons fry'd and butter'd.

THEY are a wild Thistle that grow in every Ditch or Hedge, you must cut them about ten Inches and string them, tie them up, twenty in a Bundle, and boil them as Asparagus, or cut them in small Dice and boil them as Pease, and toss them up with Pepper, Salt and melted Butter.

Chardoons à la Fromage.

WE string them and cut them an Inch long; stove them in good Gravy 'till tender; season with Pepper and Salt, and squeeze in one Orange; then thicken it with Butter browned with Flour, put it in your Dish and cover it all over with grated *Parmesan* or *Cheshire* Cheese, and then brown it over with a hot Cheese Iron; so serve away quick and hot.

Fry'd Sellery.

BOIL it half an Hour, then let it cool, and make a Batter with a little Rhenish Wine, the Yolks of Eggs, with a little Flour and Salt; dip every Head in, and fry them with clarified Butter, and sauce them with melted Butter.

Sellery with Cream.

YOU must tie up your Bunches and boil them tender, cut them three Inches long the best and Heart of it, then take half a Pint of Cream and four Yolks of Eggs; season with Salt, and put in a small Piece of Butter, and shake it together thick, and serve away hot.

For Endive ragoo'd see p. 435.

Spinach with Eggs.

BOIL your Spinach well and green, and squeeze it dry and chop it fine; then put in some good Gravy and melted Butter, with a little Cream, Pepper, Salt and Nutmeg; then poach six Eggs and lay over your Spinach,
fry

fry some Sippets in Butter, and stick all round the Sides, squeeze one Orange, so serve it hot.

Sorrel with Eggs.

YOUR Sorrel must be quick boil'd and well strained; then poach three Eggs soft and three hard; butter your Sorrel well, fry some Sippets, and lay three poach'd Eggs and three whole hard Eggs betwixt, and stick Sippets all over the Top, and garnish with sliced Orange and curl'd Bacon or Ham fried.

Clary fry'd with Eggs.

WASH, pick, and dry your Clary with a Cloth; then beat up the Yolks of six Eggs with a little Flour and Salt, make the Batter light, and dip in every Leaf and fry them singly, and send them up quick and dry.

Clary Amulet.

SCALD your Clary and chop it small, and beat it up with eight Eggs; season with a Shalot chopp'd, Pepper, and Salt, then fry it off quick as you do a Pancake; squeeze over an Orange.

Asparagus with Cream.

HAVING cut the green Part of your Asparagus in Pieces, an Inch long, and blanch them a little in boiling Water, then toss them up in a Stew-pan with good Butter or Lard; but take Care they be not too fatty: Put to them some Cream, a Bunch of Pot Herbs, and season them moderately: Before you serve them, beat one or two Yolks
of

of Eggs in Cream, to thicken the Sauce, into which put a little Sugar, and then serve them.

Asparagus with Gravy.

WE cut them in Pieces as before, and toss them up with melted Lard, Parsley, Charvil, cut very small, and a whole Leek, which you must remember to take away; season them with Salt, Pepper, and a little Nutmeg, and set them a simmering in a Stew-pan over a gentle Fire, with a little good Broth; when they are enough done, take from them all the Fat, pour over them some Mutton Gravy, and squeeze upon them the Juice of a Lemon, so serve them.

Asparagus with Butter.

BOIL them in Water and a little Salt; take Care they be not over done, when they are boiled enough, set them a draining; then lay them in a Dish, and let your Sauce be Butter, Salt, Vinegar, and Nutmeg, or white Pepper, and the Yolk of an Egg to thicken it; keep it continually moving, and pour it on your Asparagus; then serve them.

To make an Amulet of Asparagus.

BLANCH and cut the Asparagus in small Pieces, fry them in fresh Butter, with a little Parsley and Chibbols, then pour some Cream upon them, and having seasoned them well, boil them on a gentle Fire: Mean while, make an Amulet with new laid Eggs, Cream and Salt: When it is enough, dress it on a Dish, and having thickened the Asparagus with one or two Yolks of Eggs, pour it on the Amulet, and serve it up hot.

A Way

A Way to preserve Asparagus.

HAVING cut off the hard Part of the Stalk that is not eatable; give the rest one Boil in Butter and Salt, then put them into fair Water: When they have laid 'till they are cold, take them out and drain them dry; then put them into a Vessel, where they may be at their full Length without breaking; put to them some Salt, whole Cloves, sliced Lemon, and as much Water as Vinegar: Lay a Napkin in the Vessel over them, and cover the Napkin with melted Butter; keep them in a Place neither hot nor cold; and when you would use them, dress them in the same Manner you do those that are newly gathered.

A R T I C H O K E S.

Artichoke Bottoms with Cream.

GET Artichoke Bottoms, boil them in Water, and when they are boiled toss them up with Butter in a Stew-pan, then put to them some Cream, with a Bunch of Cives and Parsley; thicken your Sauce with the Yolk of an Egg, and put in it a little Salt and Nutmeg. Serve them in Plates or little Dishes.

Artichokes in Puree.

AFTER you have well washed and clean'd the Bottoms of your Artichokes, boil them in blanch'd Water, putting in it a good large Lump of Butter, kneaded up with a little Flour and Salt: When they are boiled, take them out of the Water, and having made them into Puree, strain them through a Sieve in the same Manner as you do Pease.

Pease. Then set them to simmer in a Stew-pan over a gentle Fire, with fresh Butter, Salt, Pepper and Nutmeg, and Cloves pounded in a Mortar; add to this a Bunch of Parsley, young Onions and Thyme, with a Leaf of Bays.

When you are almost ready to serve, pound in a Mortar some blanch'd sweet Almonds, some candy'd Lemon Peel, Biskets, Bitter Almonds, Yolks of hard Eggs, and a convenient Quantity of Sugar: Mix all these Ingredients together with a little Orange-Flower-Water; and having incorporated this Composition with your Puree of Artichokes, set it a Moment over the Fire, and then serve it up.

Artichokes being of great Use in COOKERY, throughout the whole Year, for almost all Sorts of Ragoos, Soops, &c. it is necessary to lay in a good Provision of them by observing the following Direction.

To keep Artichokes all the Year.

GET a Quantity of Water proportionable to your Number of Artichokes, so that they may keep in it, and boil it with as much Salt as you judge necessary: Then take it off the Fire, and let it stand 'till the Foulness of the Salt be settled at the Bottom; then pour it into the Vessel in which you intend to keep your Artichokes: Blanch them in boiling Water, only so long, that you may take out the Choaks; wash them in two or three several Waters, 'till you are sure they are very clean, then put them into the Pickle you have already made for them, pouring on the Top of it some Oil or good Butter, that no Air may enter: And, if you will, you may put a little Vinegar to your Pickle. Cover your Vessel very carefully with Paper, and lay a Board over it, that the least Breath of Air may

may not get in. When you would use your Artichokes you must steep them in fresh Water to take away the Salt. They will keep in this Manner a Year or more.

Artichokes may likewise be kept dry: To this End, when you have blanched them and taken out the Chokes, as above directed, lay them a draining on Grates or Hurdles of Osier; then put them into an Oven moderately hot, 'till they become as dry as Wood: Before you use them, you must steep them for two Days in luke-warm Water; by which Means they will come to themselves, and be as fresh as when they were first gathered. In blanching them off, put in the Water a little Verjuice, Salt and Butter, or good Beef Sewet.

There is likewise another Way of keeping them: Choose the best Artichokes you can get; and with a sharp Knife cut off the Leaves and Chokes, and throw each Bottom immediately into fair Water, otherwise they will turn black. When you take them out of the Water, throw them into Flour, and cover them all over with it; then range them one by one on a Hurdle, and dry them in the Oven. When you would make use of them, lay them first a soaking for twenty four Hours, and then boil them as you do other Artichokes. You will find that by this Means they will never have lost their Taste.

Artichokes with White Sauce.

TAKE very young Artichokes and boil them in Water and a little Salt: When they are boiled, toss up the Bottoms with Butter and Parsley, seasoned with Salt and white Pepper. Let your Sauce be Yolks of Eggs, a Drop or two of Vinegar and a little Gravy.

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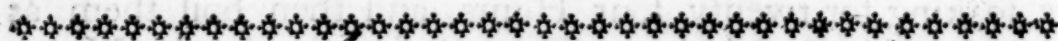
Mushrooms

Mushrooms with Cream.

CUT your Mushrooms in Pièces, and toss them up over a brisk Fire in Butter, seasoned with Salt, Nutmeg and a Bunch of Herbs. When they are done enough, and most of the Butter wasted away, put to them some Cream, and serve them.

A Loaf with Mushrooms.

MAKE a Hole in the Bottom of a Loaf, keep the Bit taken off, take out all its Crumb, fill it up with a Harsh of Partridges; stop the Hole with the reserved Bit of Crust, and tie the Loaf round with Packthread, dip it in Milk and fry it in Hog's Lard 'till it has a good Colour. Take a Handful of Mushrooms, stew them in a Stew-pan with some Essence of Ham: Being done, thicken the Sauce with Essence of Ham. Then put your Loaf in, soak it about a Minute; then put it in the Dish, and the Ragoo being made relishing, must be put over it, and so serve it hot.



C H A P XXIII.

*Of P U D D I N G S, &c.**Baked Potatoc Pudding.*

WE take two Pounds of white Potatoes, boil and peel them, and beat them in a Mortar so fine as not to discover what they are; then take half a Pound of Butter,

ter, and mix it with the Yolks of eight Eggs, and the Whites of three, beat them well, and mix a Pint of Cream and half a Pint of Sack, a Pound of refin'd Sugar, with a little Salt and Spice, and bake it.

Orange Pudding.

YOU must take two right *Seville* Oranges; take off a little of the Outside Rind, and squeeze out the Juice and Seeds, lay them in Water three Days, shifting the Water every Day: Then set on a Pot of Water, make it boil, and put them in a Mortar, and beat them into a Paste; then put in double their Weight of double refin'd Sugar, eight Eggs, leave out half the Whites; then boil a Pint of Cream, set it to be cold, and put them in with three or four Spoonfuls of Sack; grate the Quantity of a Half-penny Roll, and put in, with half a Pound of sweet Butter melted: Sweeten it to your Taste, and put it into a Dish with Puff-paste round it, and it will require no more baking than a Custard.

Another Orange Pudding.

HAVING the Peel of a large *China* Orange, mince it exceeding small, and pound it in a Mortar; then take the Yolks of sixteen Eggs well beaten, with a little Rose Water, and put to it a little more than half a Pound of Sugar, and as much Butter being melted, and season it with a little Nutmeg, and put it in a Dish, being covered with Puff-paste, and lay Puff-paste, over it, and garnish it in what Form you please.

A Lemon Pudding.

HAVING two clear Lemons, grate off the Outside Rinds; then grate two Naples Biskets, and mix with your grated Peel, and add to it three Quarters of a Pound of fine Sugar, 12 Yolks and six Whites of Eggs well beat, and three Quarters of a Pound of Butter melted, and half a Pint of thick Cream; mix these well together, put a Sheet of Paste at the Bottom of the Dish; and just as the Oven is ready, put your Stuff in the Dish; sift a little double refined Sugar over it before you put it in the Oven. An Hour will bake it.

An Almond Pudding.

BLANCH and pound half a Pound of Almonds with four grated Biskets, and three Quarters of a Pound of Butter, Sack, and Orange-Flower-Water, then mix it with a Quart of Cream boiled and mix'd with eight Eggs, Sweet Spice and Sugar, cover the Dish with Puff-paste, pour in the Batter and bake it.

Another Almond Pudding to bake or boil.

BEAT a Pound of Almonds as small as possible; put to them some Rose Water and Cream as often as you beat them; then take one Pound of Beef Sewet, finely minced, with five Yolks of Eggs, and but two Whites; make it as thin as Batter for Fritters, mixing it with sweet thick Cream; season it with beaten Mace, Sugar, and Salt; then set it into the Oven in a Pewter Dish, and when you draw it forth, strew some Sugar on the Top. Garnish your Dish with Sugar.

A Carrot

A Carrot Pudding.

SCRAP E raw Carrots very clean, then grate them with a Grater, without a Back. To half a Pound of Carrots, take a Pound of grated Bread, a Nutmeg, a little Cinnamon, a very little Salt, half a Pound of Sugar, and half a Pint of Sack; eight Eggs, a Pound of Butter melted, and as much Cream as will mix it well together; stir it and beat it up well, then sheet a Dish with Puff-paste and send it to the Oven.

Another Carrot Pudding.

BOIL a large Carrot tender, then set it to be cold, and pass it thro' a Sieve very fine; then put in half a Pound of melted Butter, beaten together with eight Eggs, leave out half the Whites, with three Spoonfuls of Sack, and one Spoonful of Orange-Flower-Water, half a Pint of good Cream, a Nutmeg, Bread grated, a little Salt, and make it of a moderate Thickness, and give it the same baking as a Custard.

A Marrow Pudding.

TAKE a Quart of Cream or Milk, put in four Ounces of Bisket, eight Yolks of Eggs, some Nutmeg, Salt, and the Marrow of two Bones; save some Bits to lay about the Top; season with a little Sugar; put in two Ounces of Currants plump'd; set it gently on the Fire, then cool it, and bake it in Puff-paste.

A French

A French Barley Pudding.

PUT to a Quart of Cream fix Eggs, well beaten, but three of the Whites; then season it with Sugar, Nutmeg, a little Salt, Orange-Flower-Water, and a Pound of melted Butter; then put to it fix Handfuls of *French Barley* that has been boiled tender in Milk: Butter a Dish and put it in, and bake it. It must stand as long as a Venison Pasty.

A Pith Pudding.

TAKE a Quantity of the Pith of an Ox, and let it lie all Night in Water to soak out the Blood; the next Morning strip it out of the Skins, and beat it with the Back of a Spoon in Orange-Flower-Water, 'till it is as fine as Pap; then take three Pints of thick Cream, and boil in it two or three Blades of Mace, a Nutmeg quartered, a Stick of Cinnamon; then take half a Pound of the best Jordan Almonds, blanched in cold Water, then beat them with a little Cream, and as they dry put in more Cream, and when they are full beaten strain the Cream from them to the Pith; then take the Yolks of ten Eggs, the Whites of but two; beat them very well, and put them to the Ingredients, then take a Spoonful of grated Bread, or Naples Bisket; mingle all these together with half a Pound of fine Sugar, the Marrow of four large Bones, and a little Salt, and bake it in Puff-paste.

Pippin Pudding.

BOIL twelve Pippins tender, and scrape them clean from the Core, and put in a Pint of Cream seasoned with Orange-Flower, or Rose Water and Sugar to your Taste,

Taste, and put good Puff-paste in your Dish ; bake it in a slack Oven, and grate Loaf Sugar over it before it is quite done.

Another Pippin Pudding.

TAKE as much Pulp of boiled Pippins as you think will make your Pudding, and fix Eggs well beaten, the Whites of but three, two large Spoonfuls of Naples Bisket finely grated ; sugar it to your Palate ; take the Rind of an Orange or Lemon boiled tender, and beaten in a Mortar ; then mix all well together in the Mortar, with a Quarter of a Pound of fresh Butter, and put it in your Dish, with Paste Top and Bottom. Let it not be done too much.

Italian Pudding.

HAVING a Pint of Cream, some white Manchet Bread, ten Eggs, a beaten Nutmeg ; butter the Bottom of your Dish, and round the Sides : Then cut twelve Pippins in round Slices, and lay in the Bottom ; throw a little Orange Peel over them, and some fine Sugar ; pour half a Pint of Claret over them, and then the Pudding ; make Puff-paste over it, and it will be baked half an Hour ; lay the Paste round the Sides of your Dish.

A baked Rice Pudding.

YOU must blanch the Rice in Water, then boil it in Milk, with Sugar, Cinnamon, and Salt 'till it is very thick ; let it stand 'till it is cold, and add to it Eggs according to the Rice, half the Whites only. Put in some Currants and Raisins, and a little melted Butter, with some Sewet and diced Marrow.

Another

Another richer Rice Pudding.

GET a Quart of Milk, six Ounces of Rice finely powdered, six Eggs, half the Whites only, and half a Pound of Butter; put in the Rice when the Milk boils; let it boil some Time, and then put in the Sugar and Butter, and stir it well, and when cold, put in the Eggs, then bake it in a Dish. It must be well baked. Put at the Bottom of the Dish some Orange Marmalade and Marrow.

Oat-Meal Pudding.

GET a Pint of fine Oat-Meal, boil it in new Milk and Cream, a little Cinnamon and Nutmeg, and beaten Mace, and when it is about the Thickness of a Hasty-Pudding, take it off, and stir in half a Pound of Sweet Butter, and eight Eggs, (leave out half the Whites) very well beaten, and put in two or three Spoonfuls of Sack, and make Puff-paste, and lay round your Dish, and butter it very well, and bake it, but not too much.

A baked Bread Pudding.

GET a Quart of Cream, boil it with two Manchets, and grate in one Nutmeg, six Yolks and four Whites of Eggs well beaten, with your Bread and Cream, at least half an Hour together; then put into it a Pound of Beef Sewet finely minced, half a Pound of Sugar, a little Salt, bake it three Quarters of an Hour in a quick Oven, the same Way boiling without Sewet is as good.

Another

Another Sort.

PARE off all the Crust of a Penny white Loaf, and slice it thin into a Dish with a Quart of Cream, set it over a Chafing-Dish of Coals, 'till the Bread be almost dry, then put in a Piece of Sweet Butter, and take it off and let it stand to be cold; then take the Yolks of three Eggs, the White of one with a little Rose Water, Sugar and Nutmeg; stir them very well together; then put it in another Dish, butter it, and when it comes out of the Oven, grate over it some fine Sugar.

Another Sort.

TAKE grated Bread, and as much Flour; then take four Eggs, two Whites, a good Quantity of Sugar, wet it with Cream to the Thickness of Pancake Batter; then put in some Raisins of the Sun, and butter your Dish very well, and bake it half an Hour; strew over it grated Sugar.

Another Sort.

PUT to a Quart of Cream, a Pound of Beef Sewet cut small, season it with Nutmeg, Rose Water and Sugar: Then grate two Manchets, and beat seven Eggs, put in half a Pound of Currants; mingle all these well together, butter the Dish, and bake it not too much; grate Sugar over it when it comes out of the Oven.

The Spread-Eagle Pudding.

CUT off the Crust of three Half-penny Rolls, then slice them into your Pan; then set three Pints of Milk over the Fire, make it scalding hot, but do not let it
N n n boil

boil, so pour it over your Bread and cover it close, and let it stand an Hour; then put in a good Spoonful of Sugar, a very little Salt, a Nutmeg grated, a Pound of Sewet after it is shred, half a Pound of Currants, washed and picked, four Spoonfuls of cold Milk, ten Eggs, but five of the Whites; and when all is in, stir it, and mix it well; butter a Dish. Less than an Hour will bake it.

A Green Pudding.

HAVING some boiled Mutton minced, with Beef Sewet shred, a little Thyme, Marjoram and Parsley, and a Handful of Spinach; then mix all these together with a little grated Bread, and three Yolks of Eggs, some Cream, Sugar and Nutmeg, Currants, and a little Flour; then roll it up in a Sheep's Caul, and bake it.

A Ratifia Pudding.

YOU must take a Quart of Cream, boil it with four or five Laurel Leaves; then take them out and break in half a Pound of Naples Bisket, half a Pound of Butter, some Sack, Nutmeg, and Salt, take it off the Fire, cover it up; when it is almost cold, put in two Ounces of Almonds blanch'd and beaten fine, and the Yolks of five Eggs, mix all well together, and bake it in a moderate Oven, half an Hour, scrape Sugar on it as it goes into the Oven.

A Bacon Pudding.

BOIL a Quart of Cream with a Handful of Sugar, and a little Butter; the Yolks of eight Eggs, and three Whites, beat together, with three Spoonfuls of Flour,
and

and two Spoonfuls of Cream ; when the Cream boils, put in the Eggs, stirring it 'till it comes to be thick, and put it in a Dish and let it cool ; then beat a Piece of fat Bacon in a Stone Mortar, 'till it comes to be like Lard, take out all the Strings from it, and put your Cream to it by little and little 'till it is well mixed ; then put some Puff-paste round the Brim of your Dish, and a thin Leaf at Bottom, and pour it into the Dish. Do the Top Chequerwise with Puff-paste, and let it bake half an Hour.

Petit Puddings.

WE take a Handful of grated Bread, a Spoonful of Flour, the Yolks of two Eggs, a Spoonful of Orange-Flower-Water, a Handful of Beef Sewet, shred all very small, a little Nutmeg, and Salt, a Spoonful of Cheese Curds ; work it well together, and wet it as little as you can, and make it up with Cream, or new Milk, lay it in round Balls in the Bottom of your Dish, which must be well buttered : Bake them not too much : When they are baked put them in another Dish, with a Spoonful of Sack or White Wine, melted Butter and Sugar together poured on them.

Chestnut Pudding.

PUT a Dozen and half of Chestnuts in a Skillet of Water, and set them on the Fire, blanch and peel them, and when cold, put them in cold Water ; then stamp them in a Mortar, with Orange-Flower-Water and Sack, 'till they are very small ; mix them in two Quarts of Cream, and eighteen Yolks of Eggs, the Whites of three or four ; beat the Eggs with Sack, Rose Water and Sugar ;

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put

put it in a Dish with Puff-paste; stick in some Lumps of Marrow or fresh Butter, and bake it.

A Sweetmeat Pudding.

YOU must put a thin Puff-paste at the Bottom of your Dish; then have of candy'd Orange, and Lemon Peel, and Citron, of each an Ounce; slice them thin and put them in the Bottom on your Paste; then beat eight Yolks of Eggs, and two Whites, near half a Pound of Sugar, and half a Pound of Butter melted; mix and beat all well together, and when the Oven is ready, pour it on your Sweetmeats in the Dish. An Hour or less will bake it.

A fine plain baked Pudding.

YOU must take a Quart of Milk, and put in six Laurel Leaves into it; when it has boiled a little take out your Leaves, and with fine Flour make that Milk into Hasty-Pudding, pretty thick; then stir in half a Pound of Butter more, then a Quarter of a Pound of Sugar, a small Nutmeg grated, twelve Yolks, six Whites of Eggs well beaten; mix and stir all well together, butter a Dish, and put in your Stuff: A little more than half an Hour will bake it.

A Dripping Pudding.

MAKE a good Batter as for Pancakes, put it in a hot Toss-pan over the Fire with a Bit of Butter to fry the Bottom a little, then put the Pan and Batter under a Shoulder of Mutton instead of a Dripping-pan, keeping frequently shaking it by the Handle and it will be light and
favoury,

favoury, and fit to take up when your Mutton is enough; then turn it in a Dish, and serve it hot.

A Bread and Butter Pudding.

WE take a Two-penny Loaf, and a Pound of fresh Butter; spread it in very thin Slices, as to eat, cut them off as you spread them, and stone half a Pound of Raisins, and wash a Pound of Currants; then put Puff-paste at the Bottom of a Dish, and lay a Row of your Bread and Butter, and strew a Handful of Currants, and a few Raisins, and some little Bits of Butter, and so do 'till your Dish is full; then boil three Pints of Cream, and thicken it, when cold, with the Yolks of ten Eggs, a grated Nutmeg, a little Salt, near half a Pound of Sugar, some Orange-Flower-Water, and pour this in, just as the Pudding is going into the Oven.

Boiled P U D D I N G

A fine boiled Rice Pudding.

YOU must take a Quarter of a Pound of Flour of Rice, put it over the Fire in a Pint of Milk, keep stirring it constantly, that it may not clod or burn to, then take it off and put it in an earthen Pan, and put to it half a Pound of Butter, when it is hot enough to melt, but not oil it, put to it half a Pint of Cream, the Yolks of eight Eggs, the Whites of but two, put Sugar to your Palate, put into it the Peel of a whole Lemon shred as fine as possible: Then put it in *China* Cups, and boil it. Sauce it with melted Butter and a Spoonful of Sack.

Oxford.

Oxford Puddings.

GET grated Bread, picked Currants, fine shred Sewet and Sugar, a Quarter of a Pound of each; mix them together, grate in a good deal of Nutmeg and Lemon Peel; then break in two Eggs, and stir all together, tie them in five Cloths, and boil them half an Hour or more.

Neat's Foot Pudding.

GET Neats Feet; being tender boiled, take them from the Bones, and mince them very small, with half as much Sewet as Feet; mix them together, with Sugar, Cinnamon and Salt, and a Quarter of a Pound of Citron and Orange-Peel minced very fine; then break six or eight Eggs, Yolks and Whites; take two Handfuls of grated Bread, and as many Currants as you think convenient; mix all these together, butter the Bag, tie it up and boil it two Hours. Then serve it with a Sweet Sauce.

A Cabbage Pudding.

HAVING two Pounds of the lean Part of a Leg of Veal, take of Beef Sewet the like Quantity; chop them together, then beat them together in a Stone Mortar, adding to it half a little Cabbage scalded, and beat that with your Meat; then season it with Mace and Nutmeg, a little Pepper and Salt, some green Gooseberries, Grapes, or Barberries, in the Time of Year. In the Winter, put in a little Verjuice; then mix all well together, with the Yolks of four or five Eggs, well beaten; then wrap it up in green Cabbage Leaves; tie a Cloth over it, boil it an Hour; melt Butter for Sauce.

A Spinach

A Spinach Pudding.

SCALD your Spinach, and chop it very fine, or the Juice will do, mix with Cream, the Yolks of eight Eggs, four Ounces of Bisket, and four of melted Butter; season with Sugar, Nutmeg, and Salt; then set it on the Fire 'till it is stiff, but do not boil it, then cool it and bake it in Puff-paste or boil it.

A Quaking Pudding.

WE take a Pint and somewhat more of thick Cream, ten Eggs, put in the Whites of three only, beat them very well with two Spoonfuls of Rose Water: Mingle, with your Cream, three Spoonfuls of fine Flour; mix it so well that there be no Lumps in it, put it all together, and season it according to your Taste: Butter a Cloth very well, and let it be thick that it may not run out, and let it boil for half an Hour, as fast as you can, then take it up and make Sauce with Butter, Rose Water and Sugar, and serve it.

You may stick some blanched Almonds upon it, if you please.

Another Quaking Pudding.

GET a Quart of Cream, and beat three or four Spoonfuls, with two or three Spoonfuls of Flour of Rice, a Penny Loaf grated, and seven Eggs; then put to it a little Orange-Flower-Water, Sugar, Nutmeg, Mace and Cinnamon; butter the Cloth, and tie it up, but not too close; put it in when the Pot boils, and boil it an Hour; then turn it out into the Dish; stick on it sliced Citron, and

Oxford Puddings.

GET grated Bread, picked Currants, fine shred Sewet and Sugar, a Quarter of a Pound of each; mix them together, grate in a good deal of Nutmeg and Lemon Peel; then break in two Eggs, and stir all together, tie them in five Cloths, and boil them half an Hour or more.

Neat's Foot Pudding.

GET Neats Feet; being tender boiled, take them from the Bones, and mince them very small, with half as much Sewet as Feet; mix them together, with Sugar, Cinnamon and Salt, and a Quarter of a Pound of Citron and Orange-Peel minced very fine; then break six or eight Eggs, Yolks and Whites; take two Handfuls of grated Bread, and as many Currants as you think convenient; mix all these together, butter the Bag, tie it up and boil it two Hours. Then serve it with a Sweet Sauce.

A Cabbage Pudding.

HAVING two Pounds of the lean Part of a Leg of Veal, take of Beef Sewet the like Quantity; chop them together, then beat them together in a Stone Mortar, adding to it half a little Cabbage scalded, and beat that with your Meat; then season it with Mace and Nutmeg, a little Pepper and Salt, some green Gooseberries, Grapes, or Barberries, in the Time of Year. In the Winter, put in a little Verjuice; then mix all well together, with the Yolks of four or five Eggs, well beaten; then wrap it up in green Cabbage Leaves; tie a Cloth over it, boil it an Hour; melt Butter for Sauce.

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SCALD your Spinach, and chop it very fine, or the Juice will do, mix with Cream, the Yolks of eight Eggs, four Ounces of Bisket, and four of melted Butter; season with Sugar, Nutmeg, and Salt; then set it on the Fire 'till it is stiff, but do not boil it, then cool it and bake it in Puff-paste or boil it.

A Quaking Pudding.

WE take a Pint and somewhat more of thick Cream, ten Eggs, put in the Whites of three only, beat them very well with two Spoonfuls of Rose Water: Mingle, with your Cream, three Spoonfuls of fine Flour; mix it so well that there be no Lumps in it, put it all together, and season it according to your Taste: Butter a Cloth very well, and let it be thick that it may not run out, and let it boil for half an Hour, as fast as you can, then take it up and make Sauce with Butter, Rose Water and Sugar, and serve it.

You may stick some blanched Almonds upon it, if you please.

Another Quaking Pudding.

GET a Quart of Cream, and beat three or four Spoonfuls, with two or three Spoonfuls of Flour of Rice, a Penny Loaf grated, and seven Eggs; then put to it a little Orange-Flower-Water, Sugar, Nutmeg, Mace and Cinnamon; butter the Cloth, and tie it up, but not too close; put it in when the Pot boils, and boil it an Hour; then turn it out into the Dish; stick on it sliced Citron, and

and pour over it Butter with Sack, Orange-Flower-Water, with Lemon Juice and Sugar.

A Bread Pudding.

SET a Quart of Cream over the Fire to boil ; put into it a Blade or two of Mace, eight Cloves, a Bit of Cinnamon, with a little Nutmeg, Salt and Sugar ; when it has boiled, have ready the Crufts of two *French* Rolls cut in Slices, and put into it, and let it stand 'till it is cold ; then drain all the Cream that the Bread has not soaked, and rub it through the Colander, put in six Eggs, take out the Whites ; then stir it all together well, butter your Dish, and put it in, tying it over with a Cloth and Pack-thread. Little more than an Hour will boil it.

A Brown-Bread Pudding.

GET half a Pound of Brown-Bread, and double the Weight of it in Beef Sewet, a Quarter of a Pint of Cream, the Blood of a Fowl, a whole Nutmeg, some Cinnamon, a Spoonful of Sugar, six Yolks of Eggs, three Whites ; mix it all well together, and boil it in a Wooden Dish two Hours. Serve it with Sack and Sugar, and Butter melted.

A Curd Pudding.

FIRST take the Curd off a Gallon of Milk and whey it well, and rub it through a Sieve ; then take six Eggs, three Whites ; a little thick Cream, three Spoonfuls of Orange-Flower-Water, one Nutmeg grated, grated Bread, and Flour, of each three Spoonfuls, a Pound of Currants and stoned Raisins, mix all these together ; butter a thick
Cloth

Cloth, and tie it up in it: Boil it an Hour; for Sauce, melt Butter and Orange-Flower-Water and Sugar.

New-College Puddings.

HAVING grated a Penny stale Loaf, and put to it a like Quantity of Beef Sewet finely shred, and a Nutmeg grated, a little Salt, some Currants, and then beat some Eggs in a little Sack, and some Sugar, and mix all together and knead it as stiff as for Manchet, and make it up in the Form and Size of a Turkey Egg, but a little flatter; then take a Pound of Butter, and put it in a Dish, and set the Dish over a clear Fire in a Chafing-Dish, and rub your Butter about the Dish, 'till it is melted, put your Puddings in and cover the Dish, but often turn your Puddings, until they are all brown alike, and when they are enough, scrape Sugar over them, and serve them hot for a Side-Dish.

A Hasty-Pudding.

BREAK an Egg into fine Flour, and with your Hand work up as much as you can into as stiff a Paste as is possible; then mince it as small as Herbs to the Pot, as small as if it were to be sifted; then set a Quart of Milk a boiling, and put in your Paste so cut as before mentioned; put in a little Salt, some beaten Cinnamon and Sugar, a Piece of Butter as big as a Walnut, and keep it stirring all one Way, 'till it is as thick you would have it, and then stir in such another Piece of Butter; and when it is in the Dish, stick it all over with little Bits of Butter.

O o o

A stewed

A stewed Pudding.

YOU must grate a Two-penny Loaf, and mix it with half a Pound of Beef Sewet, finely shred, and three Quarters of a Pound of Currants, and a Quarter of a Pound of Sugar, a little Cloves, Mace and Nutmeg; then beat five or six Eggs, with three or four Spoonfuls of Rose Water, and beat all together, and make them up in little round Balls the Bigness of an Egg, some round, and some long, in the Fashion of an Egg; then put a Pound of Butter in a Pewter Dish, and when it is melted and thorough hot, put in your Puddings, and let them stew 'till they are brown; turn them, and when they are enough, serve them up with Sack, Butter and Sugar for Sauce.

A good Plumb Pudding.

WE take a Pound and a Quarter of Beef Sewet, after 'tis skinned and shred very fine, then stone three Quarters of a Pound of Raisins, and mix with it, and a grated Nutmeg, a Quarter of a Pound of Sugar, a little Salt, and a little Sack, four Eggs, four Spoonfuls of Cream, and about half a Pound of fine Flour; mix these well together, pretty stiff; tie it in a Cloth, and let it boil four Hours. Melt Butter thick for Sauce.

A Cow-Heel Pudding.

CUT off all the Meat of a large Cow-Heel, but the black Toes; put them away, but mince the rest very small, and shred it over again, with three Quarters of a Pound of Beef Sewet, put to it a Penny Loaf grated, Cloves,

Cloves, Mace, Nutmeg, Sugar, and a little Salt, some Sack and Rose Water: Mix these well together with six raw Eggs, well beaten; butter a Cloth, and put it in, and boil it two Hours. For Sauce, melt Butter, Sack and Sugar.

A Rye-bread Pudding.

TAKE half a Pound of four Rye-bread grated, half a Pound of Beef Sewet, finely shred, half a Pound of Currants clean washed, half a Pound of Sugar, a whole Nutmeg grated; mix all well together, with five or six Eggs: Butter a Dish: Boil it an Hour and a Quarter, and serve it up with melted Butter.

A Custard Pudding.

HAVING a Pint of Cream, mix with it six Eggs well beat, two Spoonfuls of Flour, half a Nutmeg grated, a little Salt and Sugar to your Taste; butter a Cloth, put it in when the Pot boils; boil it just half an Hour, melt Butter for Sauce.

A Shaking Pudding with Almonds.

BOIL a Pint of Cream, boil it with a Blade of Mace; strow it over with some beaten Almonds, a little Orange-Flower-Water, or Rose Water; then take four Eggs, leave out two Whites, strain the Cream, Eggs and Almonds together; then take some Sugar and sweeten it, and thicken it with grated Bread or Bisket; then take a Cloth and rub it with Flour, and tie it up and dip it into Rose Water; then boil it, and when it is boiled eat it with Butter, Sugar and White Wine, stick it with blanch'd Almonds; so serve it.

A cheap Rice Pudding.

YOU must take a Quarter of a Pound of Rice, and half a Pound of Raisins, tie them in a Cloth allowing a great deal of Room for the swelling of your Pudding. Boil it two Hours. For Sauce, pour over it Butter melted with Sugar and Nutmeg.

Turkey or Capons in Guts.

HAVING a roasted Turkey or Capon, or both, according to the Quantity of Puddings you would make, cut out the Breasts and mince them very small; then cut some Hog's Fat very thin, and put all this into a Sauce-pan with two Onions roasted, and then pounded in a Mortar, a little savoury Herbs, and some shred Parsley; season all this with the usual Spices, add to it the Whites of two or three Eggs beaten: Next take a Quart of Milk, and having beaten up in it the Yolks of a Dozen Eggs, set it over a Stove and boil it to a Cream, taking Care that it does not curdle; then mix the whole together, and warm it over the Fire, so put it into Guts: Then blanch them off in Water and Milk, with some sliced Onion. When you would serve them up, lay a Sheet of Paper rubbed over with Hog's Lard, or other Grease, upon a Gridiron, and the Puddings upon the Paper; so broil them over a slack Fire, for fear they should break.

Puddings of Fowls Livers.

MINCE a Quarter of a Pound of Hog's Fat very small, with one Pound of Fowls Livers, and one Pound of the Flesh of Capon; season all this with savoury Herbs,

Herbs, Cives, Salt, Pepper, grated Nutmeg, pounded Cloves and Cinnamon; add to it the Yolks of six raw Eggs and a Quart of Cream, or rather more, as you see Occasion; put it into Guts, then boil these Puddings in Milk, with some Salt and sliced Lemon: Broil them as in the last Receipt, and serve them with the Juice of Orange.

Calf's Liver Pudding.

MINCE a Calf's Liver, and pound it in a Mortar, together with a third Part as much of Hog's Fat as Liver, some of which cut also in small Dice. Season these Ingredients as in the last Receipt, and put them into Guts in the Manner above directed. Then boil your Puddings in White Wine, with Salt and Bay Leaves, over a slack Fire; let them cool in the Liquor in which they are boiled; and when you would use them, broil and serve them as in the last Receipt.

Note, That instead of Hog's Guts, we often use those of Sheep, Calves, or Lambs.

Marrow Puddings *in* Skins.

GET the Crumbs of four *French* Rolls, and half a Pound of coarse Bisket; cut the *French* Rolls in Slices, and put them in an earthen Pan or Sauce-pan; set over the Fire two Quarts of Milk, make it Blood-warm, pour it over your Bread, and cover it close up 'till it is cold, then rub your Bread and Milk through a Colander with a Wooden Ladle. Take a Pound of Marrow and mince it, put to it five Eggs, beaten up very fine, and strained thro' a Strainer or Cloth, to keep out the Treads; then mix the Marrow, beaten Eggs and Bread all together. Season the
whole

whole with Sugar according to your liking, as you do another Pudding, scrape in half an Nutmeg, add two or three Spoonfuls of Rose Water, a Quarter of a Pound of Almonds, beaten as fine as a Paste, in a Marble Mortar with a little Salt; mix all these Ingredients very fine together; then have small Ox Guts, very well cleaned, and the Infides turned out: Make a small Funnel that will hold a Quarter of a Pint, with a Tail about five Inches long, all of a Wideness, so that it can easily go into the Guts; the Mouth of the Funnel must not be above two Inches deep, because you must thrust your Meat through with your Thumb into the Guts. Cut the Guts a Yard long, and fill them with your Ingredients; tie them in Span long, the two Ends of that Span long tied together: Then tie in the Middle of the Spans to the Ends, so that you will have two Puddings in each Piece; take Care to keep them lank not filling them too full; put them over the Fire in a large brass Dish of Water, and boil them gently a Quarter of an Hour, turning them with your Skimmer that the Marrow rise not to one Side; then take them out, lay them on a Colander 'till cold, but turn them in the cooling. In the Winter they will keep a Week or more, but in the Summer not above three Days or four; therefore, take Care to make your Quantity according to your Occasion. About an Hour before you want them, place them in a Sauce-pan with a little Butter, put them over the Fire 'till they fry as yellow as gold; when one Side is yellow, turn the other down, or you may put them in the Mouth of an Oven. When you serve, cut them asunder. They are proper for a little Dish, or Plate, for a second Course.

They

They will be proper likewise for garnishing a boiled Pudding or Fricassey of Chickens for the first Course.

Almond Puddings *in* Skins.

TAKE two Pounds of Beef Sewet, or Marrow, shred very small, and a Pound and half of Almonds blanch'd, and beaten very small with Rose Water; one Pound of grated Bread, a Pound and a Quarter of fine Sugar, a little Salt, one Ounce of Mace, Nutmeg, and Cinnamon, twelve Yolks of Eggs, four Whites, a Pint of Sack, a Pint and half of thick Cream, some Rose or Orange-Flower-Water; boil the Cream, and tie a little Saffron in a Rag, and dip it in the Cream to colour it. First beat your Eggs very well, then stir in your Almonds, then the Spice and Salt, and Sewet, and then mix all your Ingredients together; fill your Guts but half full, put some Bits of Citron in the Guts as you fill them. Tie them up, and boil them about a Quarter of an Hour.

White Puddings *with* Currants.

WE take three Pounds of grated Bread to four Pounds of Beef Sewet finely shred, two Pounds of Currants, Cloves, Mace and Cinnamon, of each half an Ounce beaten fine, a little Salt, a Pound and half of Sugar, a Pint of Sack, a Quart of Cream, a little Rose Water, twenty Eggs well beaten, but half the Whites; mix all these well together, and fill the Guts half full: Boil them a little, and prick them as they boil, to keep them from breaking the Guts. Take them up on clean Cloths.

Black

Black Puddings.

BOIL all the Hog's Harlet in about four or five Gallons of Water 'till 'tis very tender, then take out all the Meat, and in that Liquor steep near a Peck of Grotts, put in the Grotts as it boils, and let them boil a Quarter of an Hour; then take the Pot off the Fire, and cover it up very close, and let it stand five or six Hours; chop two or three Handfuls of Thyme, a little Savoury, some Parsley, and Penny-Royal, some Cloves, and Mace beaten, a Handful of Salt; then mix all these with half the Grotts, and two Quarts of Blood; put in most of the Leaf of the Hog; cut it in square Bits like Dice, and some in long Bits; fill your Guts, and put in the Fat as you like it; fill the Guts three Quarters full, put your Puddings into a Kettle of boiling Water; let them boil an Hour, and prick them with a Pin to keep them from breaking. Lay them on clean Straw when you take them up.

The other half of the Grotts you may make into white Puddings for the Family; chop all the Meat small, and shred two Handfuls of Sage very fine, an Ounce of Cloves and Mace finely beaten, and some Salt; work all together very well with a little Flour, and put it into the large Guts; Boil them about an Hour, and keep them and the Black Puddings near the Fire 'till used.

Black Puddings another Way.

PUT to half a Pint of Oatmeal, eight Pints of new Milk, steep it all Night, or boil it to the Thickness of Pudding; then put to it eight Pints of grated Bread and four Eggs, a little Salt, Cloves and Mace, some Sage and Penny-

Penny-Royal, some Sweet Herbs, mix them together; then take a Pint and a half of Blood, and strain it into it, and if it be not soft enough, put in some more Milk, with half a Pound of Beef Sewet finely shreded, one Pound and a half of Lard cut into long Pieces; fill them, and give them one Boil; then take them up and prick them with a Pin and put them in again, boiling them enough. You may put Cream instead of Milk.

For two other Ways of making Black Puddings, see
P. 325, 326.

A Florendine.

TAKE two Pounds of Cheese Curds, a Pound of blanch'd Almonds finely pounded, half a Pound of Currants, a little Rose Water and Sugar to you Palate; mingle these well together, with some Spinach stew'd and cut small. Lay Puff-paste on the Top and Bottom of the Dish, and bake it in an Oven moderately heated.

A Florendine of Oranges or Apples.

CUT half a Dozen of *Seville* Oranges in two, save the Juice, take out the Pulp and lay them in Water for twenty four Hours, shift them three or four Times; then boil them in three or four Waters, in the fourth put to them a Pound of fine Sugar and their Juice: Boil them to a Syrup, and let them stand in this Syrup in an earthen Pot. When you use them cut them in thin Slices. To ten Pippins pared, quartered and boiled up in Water and Sugar, put two of these Oranges, lay them on your Puff-paste in a Dish as before.

A Florendine of Rice.

BOIL half a Pound of Rice in fair Water 'till it is very tender, then put to it a Quart of Milk or Cream, boil it 'till it is thick, and season it with Sweet Spice and Sugar, beat eight Eggs very well and mix with it. Add to it half a Pound of Currants, half a Pound of Butter, and the Marrow of two Bones, three grated Biskets, Sack and Orange-Flower-Water; having covered your Dish with Puff-paste, put in your Mixture and bake it.

A Florendine Magistral.

CUT thin Slices of a Leg of Veal, like *Scotch Collops*, beat them with a Knife on both Sides; season them with Salt, Pepper, Cloves and Mace. Cut as many thin Slices of fat Bacon, roll them up and put them into your Pye-Dish. Add two or three Shalots and two or three Anchovies, some Oysters, and forty or fifty Forc'd-Meat Balls, and Lemon par'd and sliced; put in a Quarter of a Pint of Gravy, half a Pint of strong Broth, and half a Pint of White Wine; cover it with Puff-paste and bake it.

A Florendine of a Kidney of Veal.

YOU must shred the Kidney, Fat and all, with a little Spinach, Parsley, and Lettuce, three Pippins, and some Orange Peel; season with Spice and Sugar; put in a good Handful of Currants, two or three grated Biskets, Canary or Orange-Flower-Water, and two or three Eggs, mix them well together, put them into a Dish covered with Puff-paste, lay on the Lid and garnish the Rim.

A¹ Tanzey.

A Tanzey.

TAKE a Peck of Spinach, and a little Tanzey, and about three Quarters of a Pint of Cream, fifteen Eggs, and take out five of the Whites, and take a small Nutmeg grated, and a Penny Loaf grated, or something more if it be small, and near a Quarter of a Pound of Sugar; strain your Eggs, and sift your Bread, and when you have mix'd all together, butter a Skillet, and set it over a soft Fire, and stir it 'till you think it is pretty thick, then have ready your Frying-pan, over a slow Fire, for fear of burning, with a Bit of Butter melted, and pour in your Tanzey, and stir it all one Way, 'till you think it will be stiff enough, then flat it down close with your Spoon, and let it stand still a little while to grow together, only shake it a little softly, to keep it from scorching, and turn it with a Pie-plate and it will soon be enough.

Another Tanzey.

BEAT ten Eggs very well and put them to a Pint of Cream, season'd with Nutmeg, Sugar and Salt, then green it with Spinach and a Bit of Tanzey; as soon as you put the Juice of the Herbs to it, with which you must make it very green, set it over the Fire, the Skillet being first butter'd, and when it is thickened enough, have a Dish ready to put it in, and bake it.

Another Tanzey.

GRATE half a Pound of Naples Biskets, then take eighteen Eggs, half the Whites, one Nutmeg grated, put the Sugar to the Eggs, and strain it to your Bisket;
P p p 2 with

with four or five Spoonfuls of Sack, and half a Pint of Cream; then colour it with the Juice of Spinach, or green Wheat, and a little Tanzey; then take a Sauce-pan and butter it well, and put your Tanzey in it and keep it stirring over Charcoal or Wood-Coal, 'till it be very thick; then have a Dish just big enough for it, and that must be butter'd every where, or it will stick and melt the Dish; then put your Stuff in the Dish over the Coals, with a gentle Fire, not to bubble, but to harden; cover it with a Butter-pan, and when it is enough turn it on the Plate, and set that on the Coals. When it is enough, serve it up with Orange quarter'd, and strew'd Sugar.

Another Tanzey.

TAKE nine Eggs, but half the Whites, and beat them well together, put refin'd Sugar to them, and strain it; then add half a Pint of Cream, and as much Juice of Spinach, or Wheat, as will colour it; with a little Tanzey, two Naples Biskets grated, a Nutmeg, and six Spoonfuls of Sack; let the Biskets soak some time; then take your Sauce-pan, and put in some Butter, and warm it over the Fire, and do it round the Sauce-pan; then put in the Stuff and stir it over a Charcoal Fire; when it is thick enough, put it into a Dish that will just hold it, and cover it with a Plate, and put it over your Stoves, not to boil, but harden. When you think it is stiff enough, turn it on the Plate and serve it.

White

White Pot.

TAKE three Pints of new Milk, or Cream, the Yolks of five Eggs, two Whites, beat your Eggs with a little Rose Water, Nutmeg, two or three Spoonfuls of white Sugar, slice half a white Loaf very thin in the Milk, and when 'tis a little steeped, break it with your Hands; then put in your beaten Eggs and break it a little more; then put in a little Bit of Sweet Butter on the Top, or Marrow if you please; scatter a few Raisins on the Top, you may put Puff-paste round the Dish: Bake it half an Hour in a slow Oven.

A Rice White Pot.

BOIL a Pound of Rice in two Quarts of Milk, 'till it is tender and thick, then beat it well in a Mortar with a Quarter of a Pound of blanch'd Almonds, then boil two Quarts of Cream with Crumb of white Bread and Blades of Mace, mix all together with the Yolks of eight Eggs, some Rose Water, and sweeten it with Sugar to your Palate; cut some candy'd Orange and Citron Peels thin and lay it in when it is in the Oven. Let not the Oven be too hot, for if it be it will soon spoil.

Pancakes.

GET two Quarts of fine Flour, and half a dozen Eggs, leaving out half the Whites; season it with Cinnamon, Cloves, Mace, Nutmeg, and a little Salt; make it into a Batter with Milk; beat and mix it all together, and put in half a Pint of Sack; put your Pan on the Fire with some Butter, and when it is hot, put in your Batter, and run it
thin

thin over the Bottom of your Pan, supplying it with little Bits of Butter; toſs it very often, and bake it criſp and brown.

Pancakes Royal.

HAVING half a Pint of Cream, half a Pint of Sack, the Yolks of eighteen Eggs, and half a Pound of fine Sugar, ſeaſon it with beaten Cinnamon, Nutmeg and Mace; beat and mix all theſe; then put in as much Flour as will make it ſtiff enough to run thin over your Pan; let your Pan be hot, and fry them in clarify'd Butter. This Sort of Pancakes will not be criſp, but are very good.

Another Sort of Pancakes.

TAKE a Pint of Cream, and eight Eggs, Whites and all, a whole Nutmeg grated, and a little Salt; then melt a Pound of rare Diſh Butter, and a little Sack: Before you fry them, ſtir it in, it muſt be made as thick with three Spoonfuls of Flour, as ordinary Batter, and fried with Butter in the Pan, the firſt Pancake but no more: Strew Sugar; garniſh with Orange, turn it on the Back-side of a Plate.

Rice Pancakes.

HAVING a Quart of Cream, and three Spoonfuls of Flour of Rice, boil it 'till it is as thick as Pap, and as it boils, ſtir in half a Pound of Butter, a Nutmeg grated; then pour it out into an earthen Pan, and when it is cold, put in three or four Spoonfuls of Flour, a little Salt, ſome Sugar, nine Eggs well beaten, mix all well together, and fry them in a little Pan, with a ſmall Piece of Butter. Serve them up four or five in a Diſh.

To make fine Pancakes fried without Butter or Lard.

TAKE a Pint of Cream, and fix new laid Eggs; beat them very well together, put in a Quarter of a Pound of Sugar, one Nutmeg, or a little beaten Mace, and so much Flour as will thicken all as much as ordinary Pancake-Batter: Your Pan must be heated reasonably hot, and wiped with a clean Cloth; that done, put in your Batter as thick or thin as you please.

Fritters.

WE take of the finest Flour well dried before the Fire, mix it with a Quart of new Milk, not too thick, fix or eight Eggs, a little Nutmeg and Mace; a little Salt, Sack or Ale, beat them well together, make it pretty thick with Pippins, so fry them dry.

Another Sort.

PUT to half a Pint of thick sweet Cream, four Eggs well beaten, a little Brandy, some Nutmeg and Ginger; make this into a thick Batter with Flour: Your Apples must be Golden-Pippins, pared and cut in thin Slices, dip them in the Batter, and fry them in Lard: It will take up two Pounds of Lard to fry this Quantity.

Apple Fritters.

BEAT the Yolks of eight Eggs, the Whites of four, well together, and strain them into a Pan; then take a Quart of Cream, warm it as hot as you can indure your Finger in it; then put to it a Quarter of a Pint of Sack, three Quarters of a Pint of Ale, and make a Posset of it; when your Posset is cool, put to it your Eggs, beating them
well

well together; then put in Nutmeg, Ginger, Salt, and Flour to your liking: Your Batter should be pretty thick; then put in Pippins sliced or scraped; fry them in good Store of hot Lard with a quick Fire.

Curd Fritters.

HAVING a Handful of Curds, and a Handful of Flour, and ten Eggs well beaten and strained, some Sugar, and some Cloves, Mace, and Nutmeg, a little Saffron, stir all well together, and fry them in very hot Beef Dripping; drop them in the Pan by Spoonfuls, stir them about 'till they are of a fine Yellow-brown; drain them from the Sewet, and scrape Sugar on them, when you serve them up.

Fritters Royal.

YOU must take a Pint of Sack, make a Posset with new Milk; then take the Curd from the Posset, and put it into a Bason, with half a Dozen Eggs; season it with a little Nutmeg, beat it with a Wisk very well together, adding Flour to make it as thick as Batter usually is for that Purpose; put in some fine Sugar, and fry it in clarified Beef Sewet; make it hot in the Pan before you put it in: Serve it for a Side-Dish, or a second Course Dish.

Skirret Fritters.

WE take a Pint of the Pulp of Skirrets, and a Spoonful of Flour, the Yolks of Eggs, Sugar and Spice; make it into a thick Batter, then fry them out in Fritters, and serve them for a Side-Dish.

White

White Fritters.

HAVING some Rice, wash it in five or six several Waters; then dry it very well before the Fire: After this pound it well in a Mortar, and sift it through a Lawn Sieve, that it may be very fine; you must have at least an Ounce of it. Then put it into a Sauce-pan, and wet it with Milk, and when it is well incorporated with it, add to it another Pint of Milk; set the whole over a Stove, and take Care to keep it always moving: We likewise put to it the Breast of a roasted Pullet, minced very small, a little Sugar, some candied Lemon Peel grated, and keep it over the Fire 'till it is almost come to the Thickness of a fine Paste. Flour a Peel very well, pour it out upon it, and spread it abroad with your Rolling-pin: When it is quite cold, cut it in little Morsels, taking Care that they stick not to one another; flour your Hands, roll up your Fritters very handsomely, and fry them in Hog's Lard. When you are going to serve, put to them a little Orange-Flower-Water; and strew some Sugar upon them; so serve in Plates or little Dishes: They may sometimes be used for garnishing.

Water Fritters.

PUT into a Sauce-pan some Water, a Bit of Butter as big as a Walnut, a little Salt, and some candied Lemon-Peel, minced very small. Make this boil over a Stove, then put in two good Handfuls of Flour, and turn it about by main Strength, 'till the Water and Flour be well mixed together, and none of the last stick to the Sauce-pan; then take it off the Stove, put into it the Yolks of two Eggs,

Q q q

mix

mix them well with it, continuing to put in more Eggs by two and two at a Time, 'till you have put in ten or twelve, and your Paste be very fine. Then drudge a Peel thick with Flour, and dipping your Hand into Flour, take out your Paste Bit by Bit, and lay it on the Peel; when it has lain a little while roll it, and cut it into little Pieces, taking Care that they stick not to one another; a little before you are going to serve, fry them in Hog's Lard, and when you have laid them in the Dish, throw some Sugar and Orange-Flower-Water upon them and serve them in Plates or little Dishes.

We make Broth Fritters the same Way, only make use of Broth instead of Water.

Syringed Fritters.

TAKE about a Pint of Water, and a Bit of Butter, the Bigness of an Egg, with some green Lemon Peel rasp'd, preserved Lemon Peel, and crisp'd Orange-Flowers, put all together in a Stew-pan, over the Fire, and when boiling, throw in some fine Flour, keep it stirring, put in it by Degrees more Flour 'till your Batter be thick enough: Then put it in a Mortar with Almonds pounded, or Bitter Almonds, Biskets, two Eggs, Yolk and White: Temper it with Eggs farther, 'till your Batter be thin enough to be syringed. Fill your Syringe, and your Hog's Lard being hot, syringe your Fritters in it, to make of it a true Lover's Knot; and being well coloured, strew them with Sugar; serve them up hot for a dainty Dish.

At another Time you may rub a Sheet of Paper with Butter, over which you syringe your Fritters, and make them in what Shape you please, and your Hog's Lard being

being hot, turn the Paper upside down over it, and your Fritters will easily drop off. When fried strew them with Sugar and glaze them.

Vine Leaf Fritters.

TAKE the smallest Vine Leaves you can get, and having cut off the great Stalk, put them in a Dish with some *French* Brandy, green Lemon rasped and some Sugar. Put in a Stew-pan a good Handful of fine Flour, mixed with some White Wine or Beer: Then put in your Vine Leaves, and fry them immediately, place one after another in the Hog's Lard; see they do not stick together. Let them be pretty well coloured when fried and strewed with Sugar and glazed with a red hot Fire-shovel.

A Fraise with Pippins.

CUT eight Pippins in pretty thick Slices, and fry them in Hog's Lard, or clarify'd Butter; when they are tender, lay them on a Sieve to drain the Fat from them, then take four Eggs, keeping out two Whites, beat them up with some Flour, half a Pint of Cream, a little Salt and some Sugar; then put into your Batter a little Butter; fry half of it at a Time, and when it is fried a little, put your fried Pippins thick all over it. When enough, fry the other also, so serve them on small Dishes, strew'd over with some good Sugar.

Another Pippin Fraise.

YOU must pare a Dozen Pippins, cut them in thick Slices, and fry them in clarified Butter; when they are tender, lay them to drain, keep them as whole as you can;

can ; then make a Batter as follows : Take five Eggs, leaving out two Whites, beat them up with Cream and Flour, a little Salt, some Sack and Sugar ; make it the Thickness of Pancake-Batter, and put in melted Butter ; pour half your Batter into your Pan, and place your Apples all over it, then pour in the other half of your Batter ; bake it thoroughly, and of a fine Colour ; strew over it some double refined Sugar, and serve it.

An Almond Fraise.

GET a Pound of Jordan Almonds, blanch them, and steep them in a Pint of sweet Cream, ten Yolks of Eggs and four Whites ; having beat your Almonds in a Stone Mortar, put in Sugar and grated White Bread, stir them well together ; fry them with good Butter, keeping them stirring in the Pan 'till they are of a good Thickness, and when it is done enough, strew over it good fine Sugar, and serve it.

Black Caps.

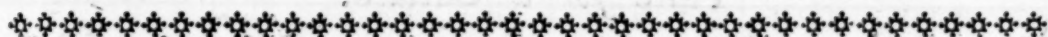
HAVING twelve good Apples, cut them in two, and take out the Cores ; place them on a Tin Patty-pan, with their Skins on ; put to them four Spoonfuls of Water, and scrape double refin'd Sugar over them : Set them in a hot Oven 'till the Skins are black a little in the Middle, and the Apples tender, which will be in about three Quarters of an Hour, and dish them up : Scrape a little fine Sugar over them again.

Pain-

Pain-Perdu, or Cream Toasts.

HAVING two *French* Rolls, cut them in Slices, as thick as your Finger, Crumb and Crust together, lay them on a Dish, put to them a Pint of Cream, and half a Pint of Milk, strew them over with beaten Cinnamon and Sugar, turn them frequently 'till they are tender; but take Care not to break them, then take them from the Cream, with a Slice, break four or five Eggs, turn your Slices of Bread in the Eggs, and fry them in clarified Butter, make them of a good brown Colour, not black; scrape a little Sugar on them.

They may be served as a second Course Dish; but fittest for Supper.



CHAP XXIV.

Of PASTRY.

Puff-paste.

LAY down a Pound of Flour, break into it two Ounces of Butter and two Eggs; then make it into Paste with cold Water; then work the other Part of the Pound of Butter to the Stiffness of your Paste; then roll out your Paste into a square Sheet: Stick it all over with Bits of Butter, flour it, and roll it up like a Collar; double it up at both Ends that they meet in the Middle, roll it out again as aforesaid, 'till all the Pound of Butter is in.

Paste

Paste for a Pastry.

LA Y down a Peck of Flour, work it up with six Pounds of Butter and four Eggs, with cold Water.

Paste for a high Pye.

LA Y down a Peck of Flour, and work it up with three Pounds of Butter melted in a Sauce-pan of boiling Liquor, and make it into a stiff Paste.

Paste Royal for Patty-pans.

LA Y down a Pound of Flour and work it up with half a Pound of Butter, two Ounces of fine Sugar and four Eggs.

Paste for a Custard.

LA Y down Flour and make it into a stiff Paste, with boiling Water, sprinkle it with cold Water to keep it from craking.

*P I E S.**A savoury Lamb Pie.*

SE A S O N your Lamb with Pepper, Salt, Cloves, Mace and Nutmeg; so put it into your Coffin with a few Lamb's Stones and Sweetbreads, seasoned as your Lamb, also some large Oysters, and savoury Forc'd-Meat-Balls, hard Yolks of Eggs, and the Tops of Asparagus two Inches long, first boiled green; then put Butter all over the Pie, and lid it, and set it in a quick Oven an Hour and an half; then make the Liquor with Oyster Liquor, as much
Gravy,

Gravy, a little Claret, with one Anchovy in it, a grated Nutmeg. Let these have a Boil, thicken it with the Yolks of two or three Eggs, and when the Pie is drawn pour it in.

Another Sort.

AFTER you have cut your Hind-Quarter of Lamb into thin Slices, season it with savoury Spice and lay them into the Pie, also lay in an hard Lettuce, Artichoke Bottoms, and the Tops of an hundred of Asparagus, lay Butter over them. Close up the Pie, bake it, and when it comes out of the Oven pour in a Lear.

A sweet Lamb Pie.

AFTER cutting your Lamb into small Pieces, season it with a little Salt, Cloves, Mace and Nutmeg: Your Pie being made, put in your Lamb or Veal; strew on it some stoned Raisins, Currants, and some Sugar; then lay on it some Forced-Meat-Balls made sweet, and in the Summer some Artichoke Bottoms boiled, and scalded Grapes in the Winter. Boil *Spanish* Potatoes cut in Pieces, candy'd Citron, candy'd Orange and Lemon Peel, and three or four large Blades of Mace; put Butter on the Top; close up your Pie and bake it. Make the Caudle of White Wine, Juice of Lemon and Sugar, thicken it up with the Yolks of two or three Eggs, and a Bit of Butter; and when your Pie is baked, pour in the Caudle as hot as you can, and shake it well in the Pie and serve it up.

A Mutton

A Mutton Pie.

GET a Loin of Mutton, &c. cut it into Steaks, season them with savoury Spice, lay them in the Pie, and put on some Butter; close it, bake it, and when it comes out of the Oven, chop a Handful of Capers, Cucumbers and Oysters, in Gravy, an Anchovy and drawn Butter, and put it in.

A Veal Pie.

AFTER cutting the best Part of a Leg of Veal into thin Slices, beat it with a Rolling-pin, season them with Salt, Pepper, Cloves, and Mace; then cut a Pound of Bacon into thin Slices, roll them up one by one, with a Slice of Veal in the Middle; then put them in a Dish, with two or three Anchovies, two Shalots, a few Oysters, some Forced-Meat-Balls, and a sliced Lemon with the Peel off, add half a Pint of White Wine, half a Pint of good Broth, some Gravy and Butter; cover it with Puff-paste, and bake it in a gentle Oven.

Another Sort.

AFTER cutting a Fillet of Veal into three Pieces, season it with Pepper, Salt, Spice and Herbs; raise your Pie, and cover the Bottom of it with Forced-Meat; then lay in your Veal, and Sweetbreads round it, with some Asparagus Tops, Mushrooms, Truffles, and pounded Bacon; then lid your Pie, and bake it; cut it open just before you serve it, skim off all the Fat, and pour in a good Cullis of Veal.

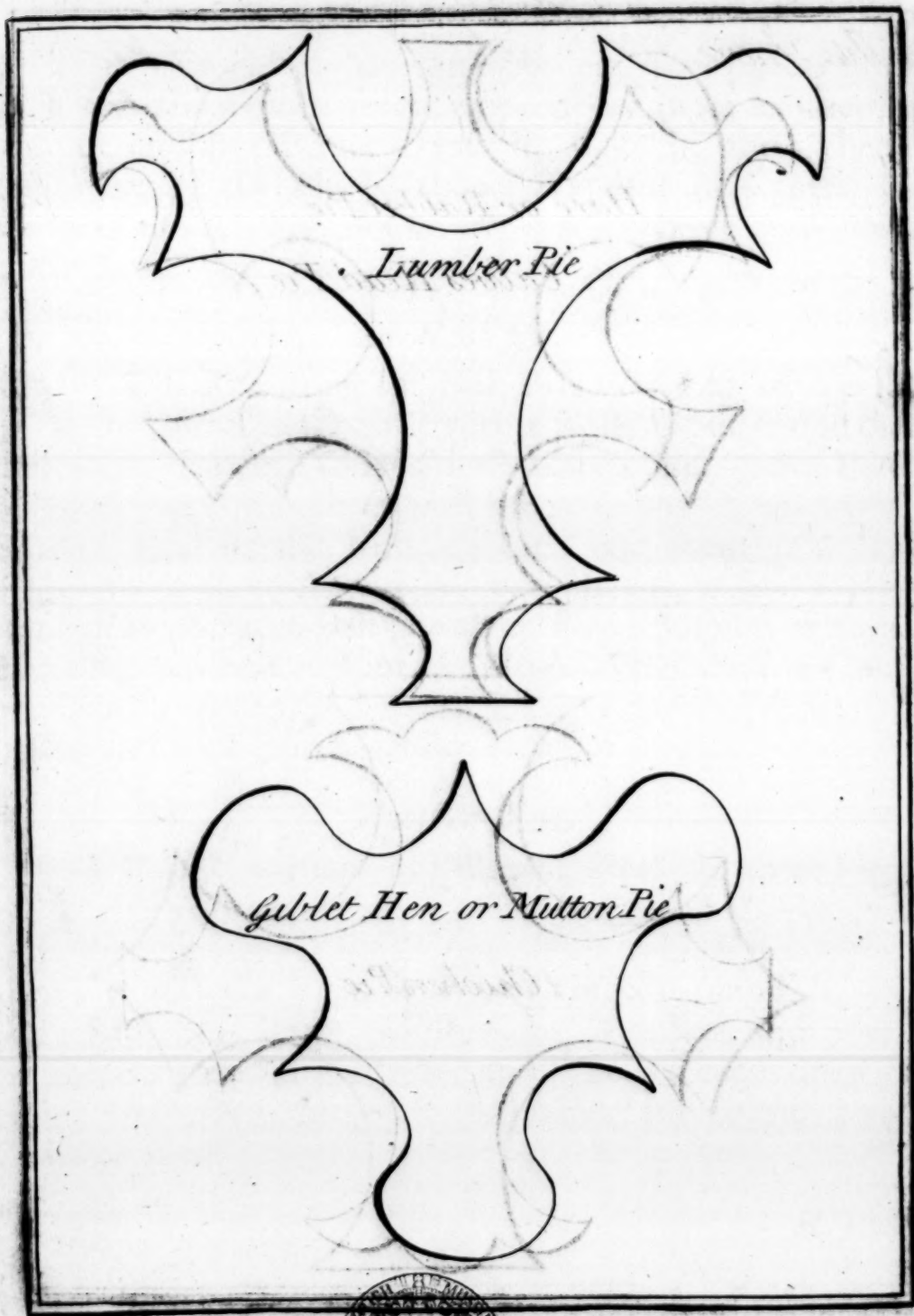
A Lamb

The Shape

*of Pies,
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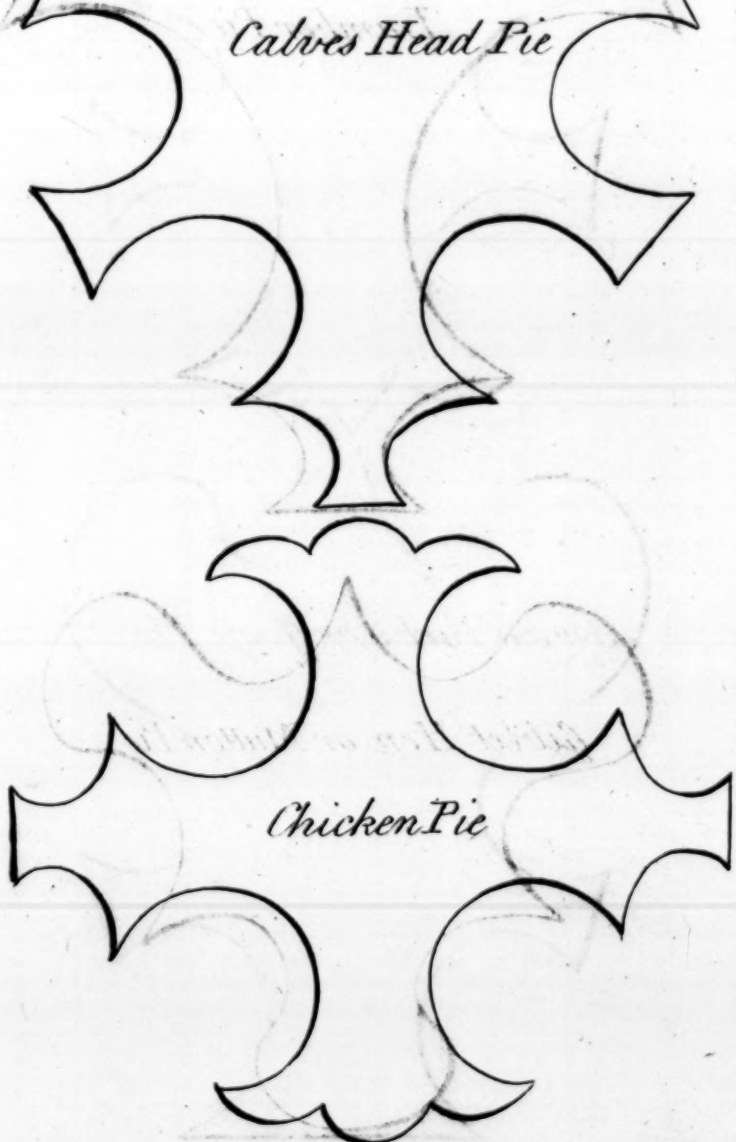
Hare or Rabbit Pie

Pigeon Pie





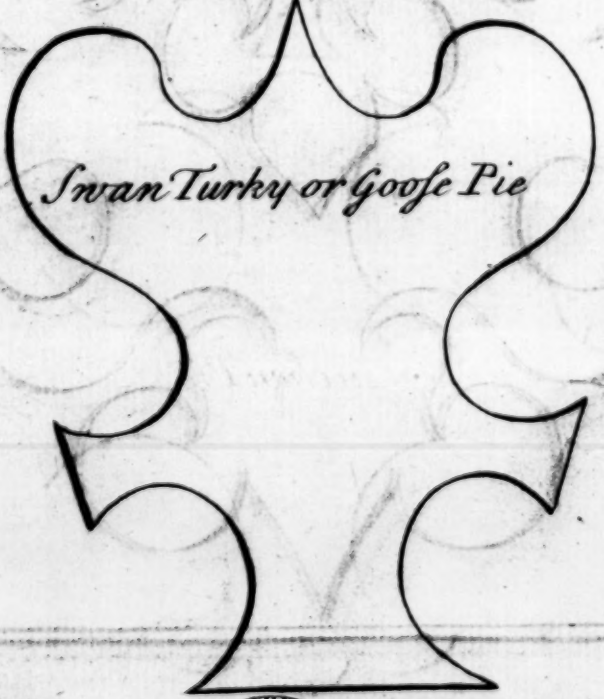
Calves Head Pie



Chicken Pie

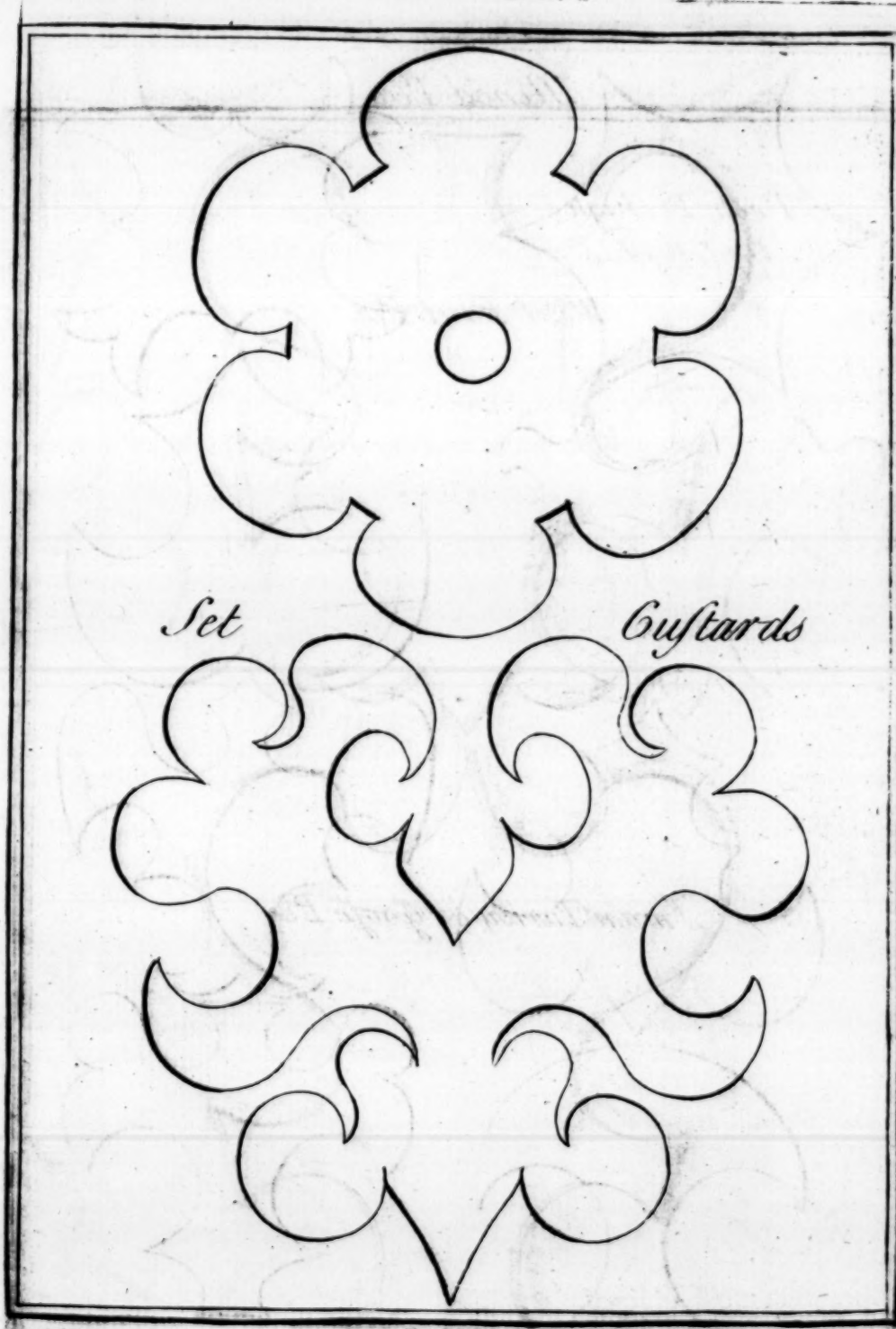


Wild Fowl Pie



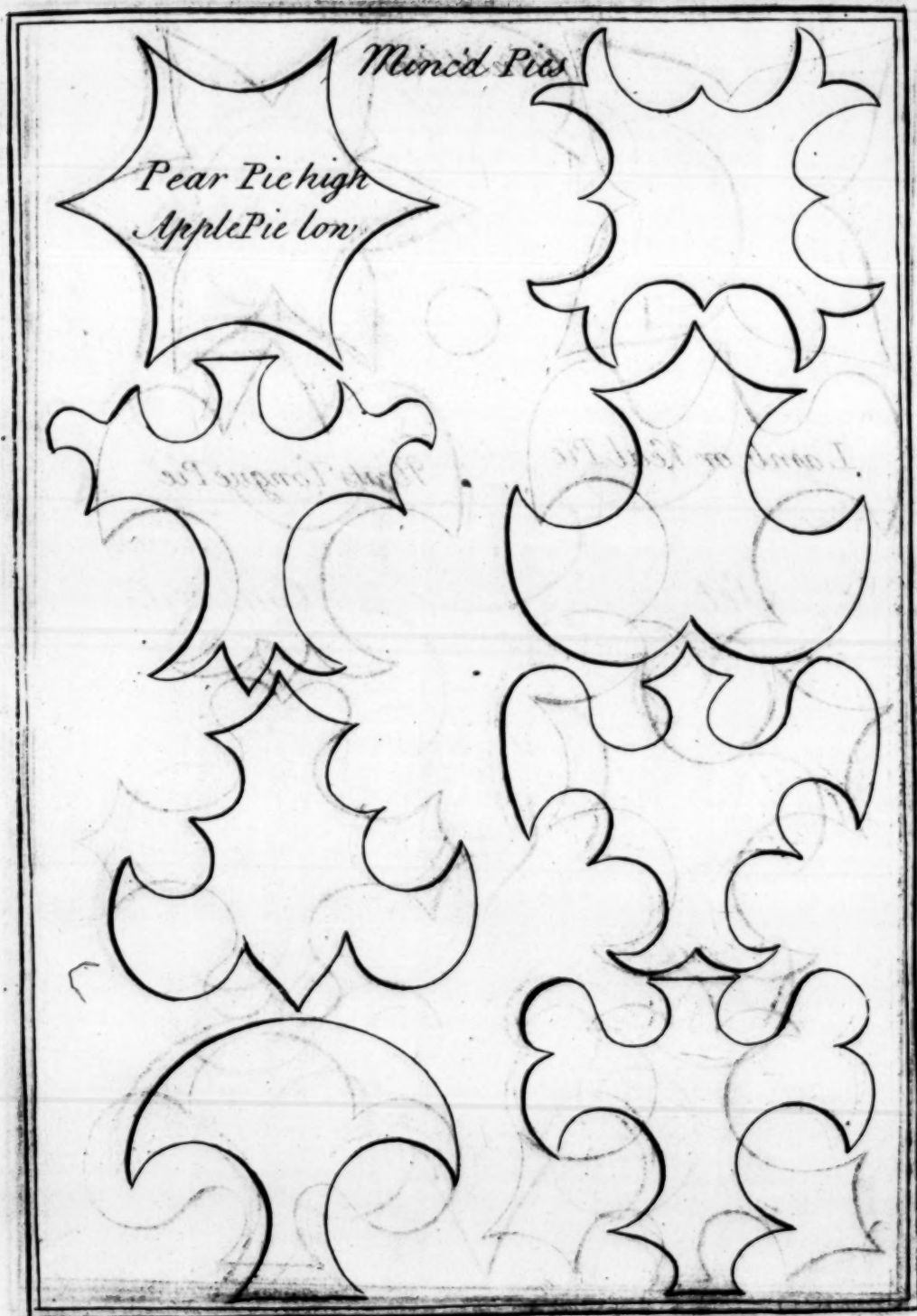
Swan Turkey or Goose Pie





Set

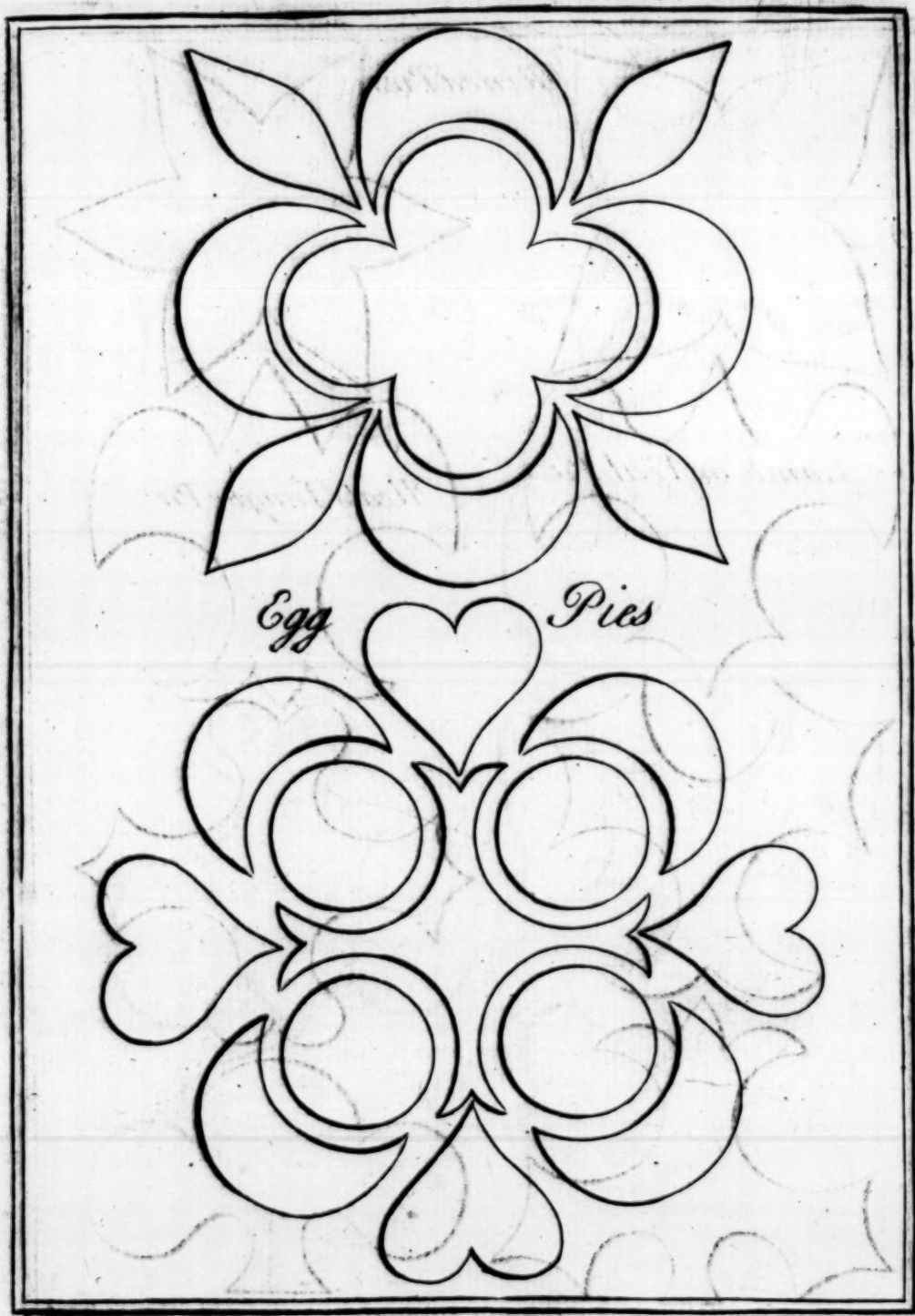
Gustards

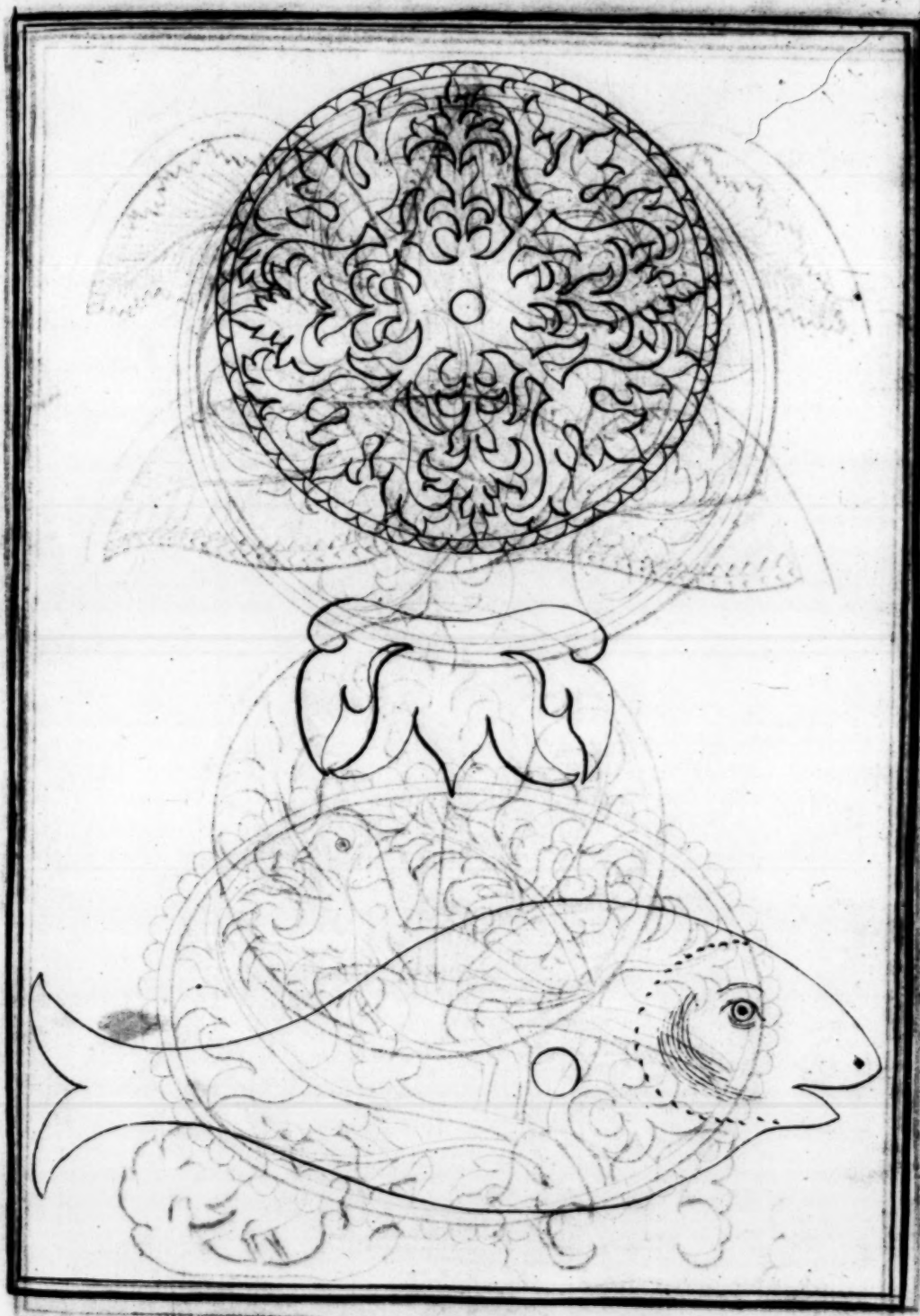


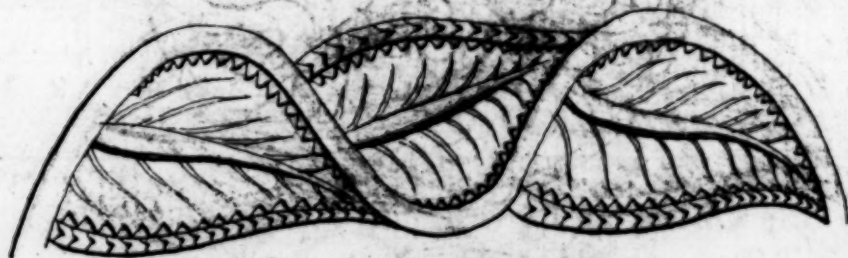
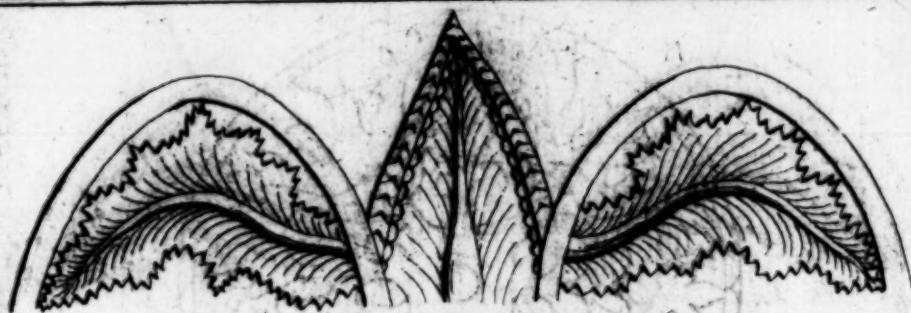
Minced Pies

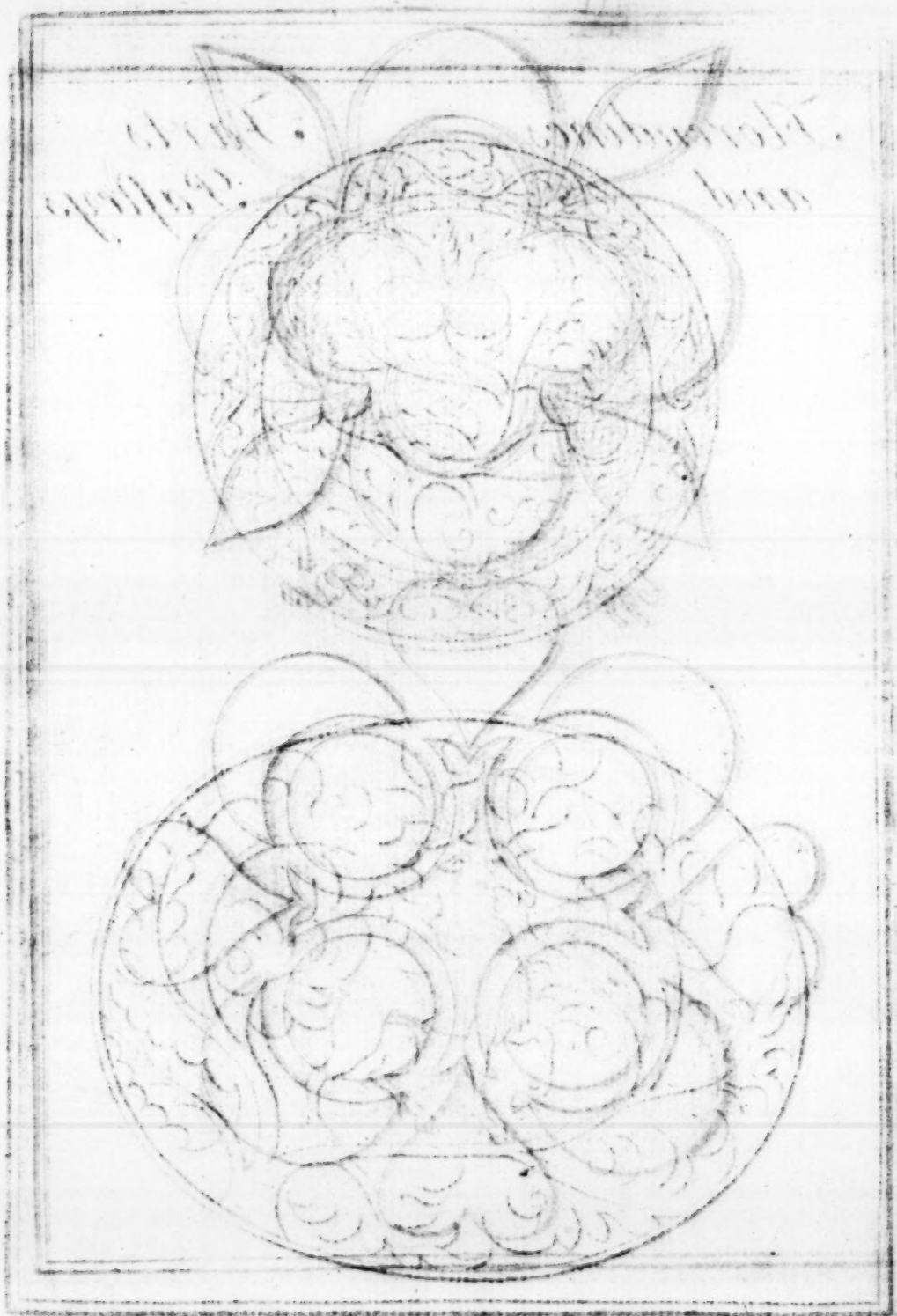
Lamb or Veal Pie

Neats Tongue Pie







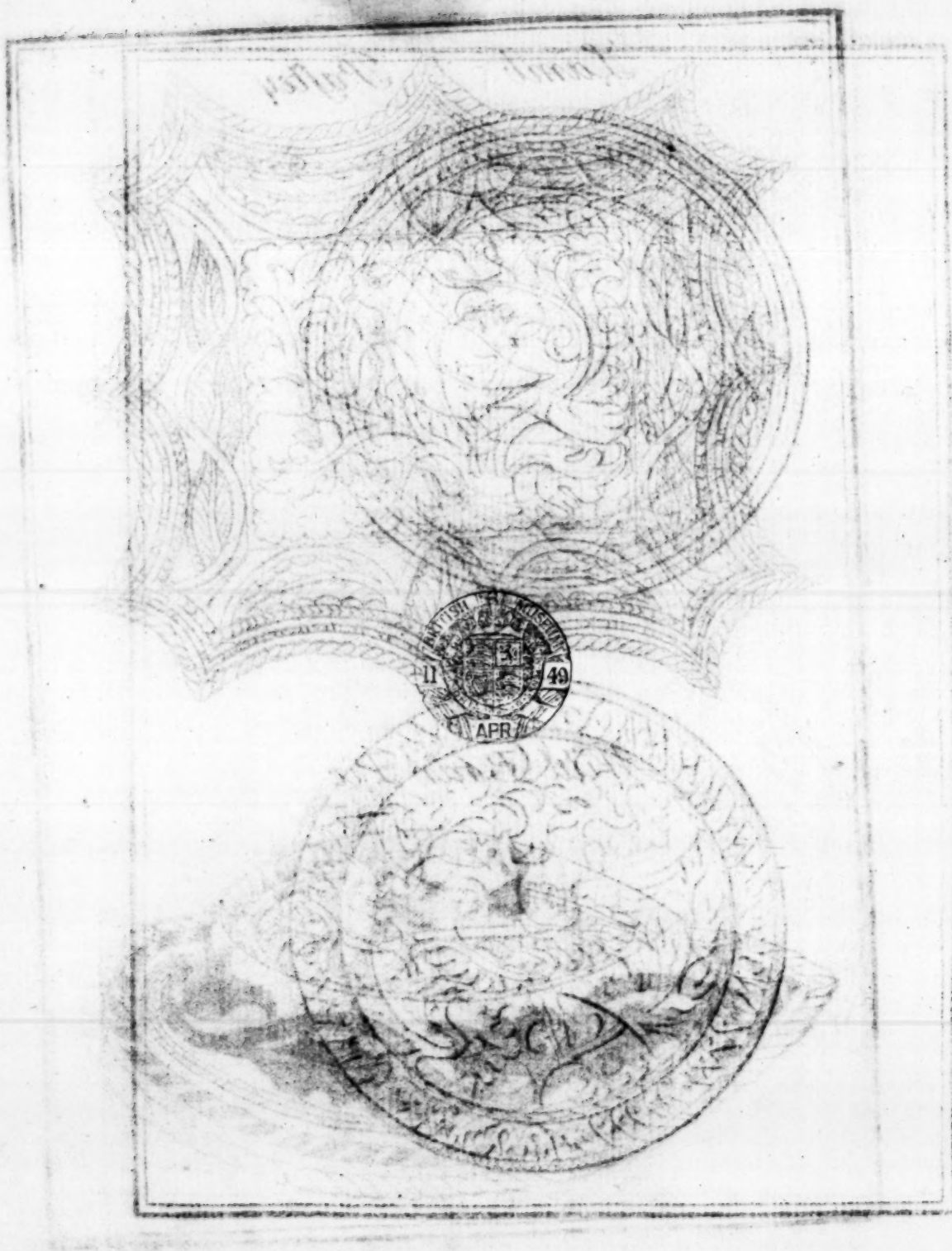


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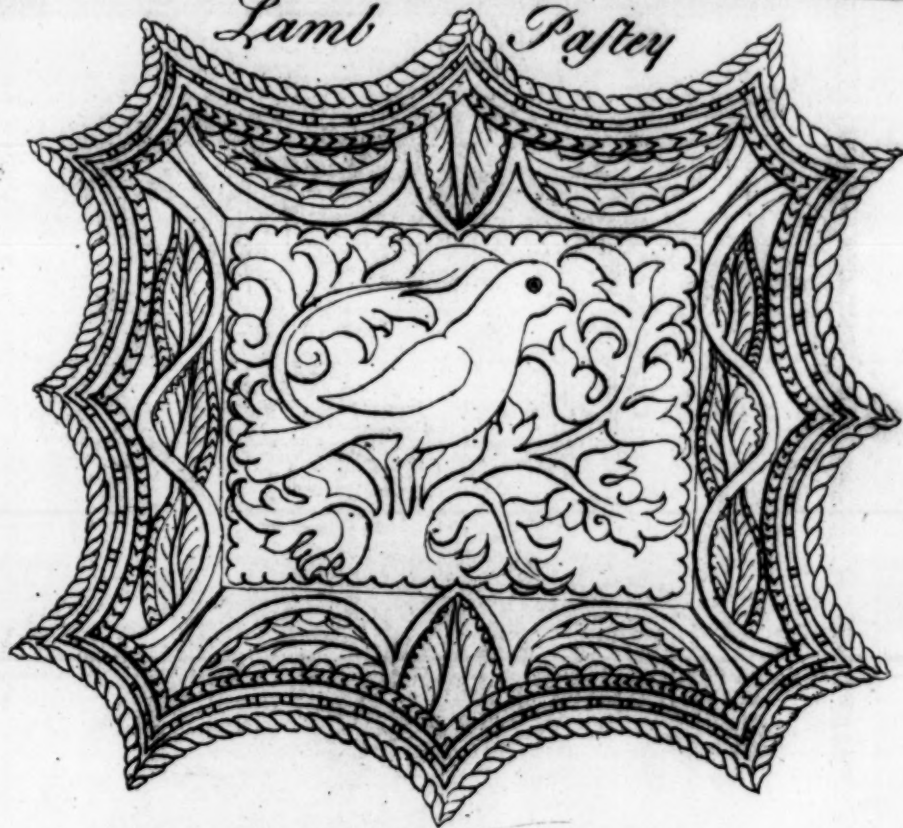
*Tarts
Pastrys*





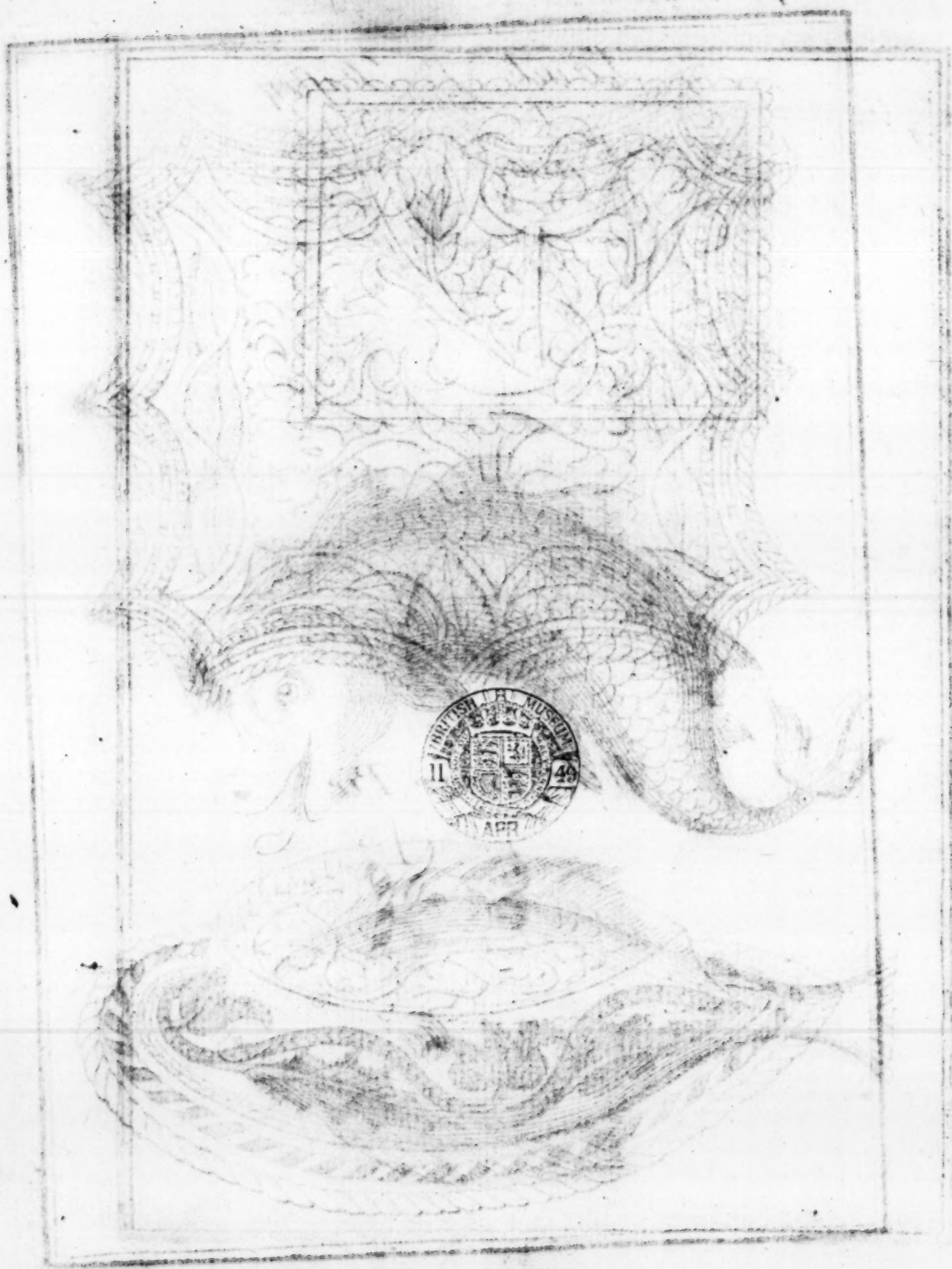


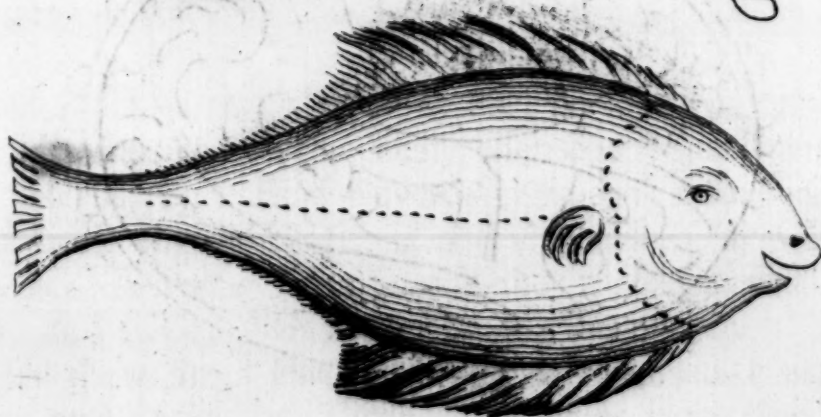
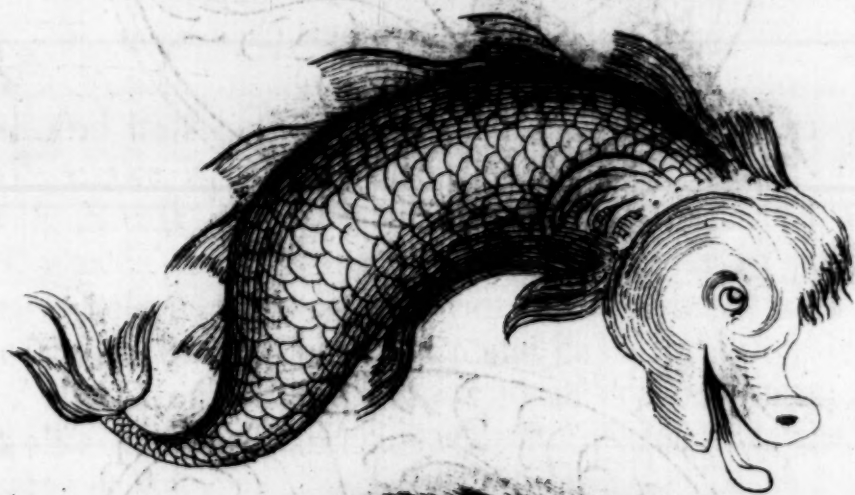
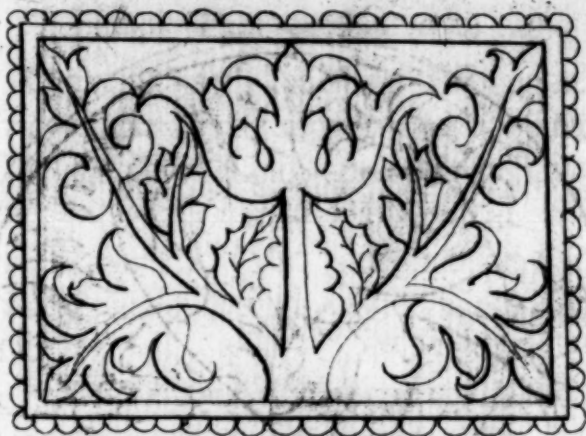
Lamb Pastey



Wild Boar Pie









A Lamb Pie the German Way.

CUT a Quarter of Lamb in Pieces, and lard them with small-Lardoons, season them with Salt, Pepper, Nutmeg, Cloves, Bay Leaf, pounded Bacon, Cives and savoury Herbs, put them into Paste, and bake them three Hours: Then draw your Pie, cut it open, take off all the Fat, pour into it a Ragoo of Oysters, and serve it hot for the first Course.

A Veal Pasty.

WE take a Quarter of a Peck of fine Flour, and a Pound of Butter, break the Butter into Bits, put in Salt and half an Egg, and as much cold Cream or Milk as will make it into a Paste: Make your Sheet of Paste, bone a Breast of Veal, season it with Salt and Pepper. Lay Butter in the Bottom of your Paste; lay in your Veal. Put in whole Mace, and a Lemon sliced thin, Rind and all; cover it with Butter, close it up and bake it; when it comes out of the Oven cut it up, heat some White Wine, Butter, the Yolks of Eggs and Sugar. Pour this into the Pasty and serve it up.

A Dowlet Pie.

PArboil or roast your Veal, then cut it small with Sweet Herbs, and Beef Sewet; then put some into it seasoned with Sugar, Nutmeg and Cinnamon if you like it; then beat as many Eggs as will wet it; then make it like Eggs, and stick a Date in the Middle of each of them, and lay them in a Pie, and put some dried Plumbs over them, and if in the Time of Year, put in ripe Plumbs;

R r r

then

then take White Wine, Sugar and Butter, and pour it in a little before you draw it; scald the Wine, and give it a Shake or two together; so serve it.

A Steak Pie, with a French Pudding in it.

SEASON your Steaks with Pepper and Nutmeg, and let 'em stand an Hour in a Tray, then take a Piece of the leanest of a Leg of Mutton, and mince it small with Sewet and a few Sweet Herbs, Tops of young Thyme, a Branch of Penny-royal, two or three of red Sage, grated Bread, Yolks of Eggs, sweet Cream, and Raisins of the Sun; work all together stiff with your Hand like a Pudding, roll them round like Balls, and put them into the Steaks in a deep Coffin with a Piece of sweet Butter; sprinkle a little Verjuice on it, bake the Pie and cut it up: Afterwards, having rolled Sage Leaves, fry them, and stick them upright in the Walls; and serve your Pie without a Lid, with the Juice of an Orange or Lemon.

Calves Foot Pie.

YOUR Calves Feet must be boiled, cut into Halves and clear'd from the Bones: That done, you are to lay a Layer of Butter in the Bottom of the Pie; then a Layer of Calves Feet; upon that, Raisins of the Sun ston'd and cut small; over those, another Layer of Calves Feet, then Raisins of the Sun order'd as before, with Currants, Orange, Lemon and Citron Peel sliced thin, a few beaten Cloves, Mace, Nutmeg, a little fine Sugar and Salt: Afterwards the Yolks of six boil'd Eggs are to be chopp'd and strew'd on the Top, with a Layer of Butter.

To

To make a Calf's Chaldron-pie.

GET a Calf's Chaldron, parboil it and set it by to cool; when 'tis cold, chop it very fine with half a Pound of Marrow; season it with Salt, beaten Cloves, Mace, Nutmeg, a little Onion and Lemon-Peel shred small; add also the Juice of half a Lemon, and mingle all together. Then make a Piece of Puff-paste, and lay a Leaf of it in a silver Dish of a convenient Bigness; put in your Meat, cover it with another Leaf of the same Paste, and bake it: As soon as it is drawn, open it and squeeze in the Juice of two or three Oranges; stir all well together, cover your Pie again, and let it be serv'd up.

A Calf's Head Pie.

BOIL your Calf's Head, 'till you can take out all the Bones, slice it into thin Slices and lay it in the Pie, with the Ingredients for savoury Pies.

Another Sort.

CLEANSE and wash the Head well, boil it for three Quarters of an Hour, cut off the Flesh in Bits, of the Bigness of Walnuts, blanch the Tongue and slice it: Parboil a Quart of Oysters and beard them; take the Yolks of ten or twelve Eggs: Intermix some thin Slices of Bacon with Meat; put an Onion, cut small in the Bottom of the Pie, seasoning it with Salt, Pepper, Nutmeg, and Mace; lay also Butter on the Bottom, put in your Meat, close up the Pie, and put in a little Water; when it is baked take off the Lid; take off the Fat, and put in a Lear of thick Butter, Mutton Gravy, a Lemon pared and sliced,

R r r 2

with

with two or three Anchovies dissolved. Let them first stew together a little while, cut the Lid in handsome Pieces, lay it round the Pie and serve it up.

A Lumber Pie.

GET a Pound and half of Veal, just scalded; mince it very small, with Beef Sewet the like Quantity; then take some grated Bread, some Mace, Nutmeg, Cinnamon, and Sugar, Rose Water, Eggs and Currants; then fill your Pie, laying some Marrow, Sweetmeats, and Lemon; then lid your Pie; and when it's bak'd, make a Caudle with White Wine, and the Yolks of two Eggs, and sweeten'd with Sugar. You must be sure to put in Marrow enough.

Another Way.

HAVING a Pound and an half of a Fillet of Veal, mince it with the same Quantity of Beef Sewet; season it with Mace, Nutmeg, Sugar, Cinnamon and Salt; five Pippins sliced, a Handful of Spinach and a hard Lettuce, Thyme and Parsley; mix it well with a Penny white Loaf grated, the Yolks of three Eggs, a little Sack and Orange-Flower-Water, a Pound and an half of Currants, with what Preserves you please, and a Caudle.

Another Way.

GET a Pound and an half of Veal, parboil it, and when it is cold, chop it very small, with two Pounds of Beef Sewet, and some candied Orange Peel; some Sweet Herbs, as Thyme, Sweet Marjoram, and a Handful of Spinach; mince the Herbs small before you put them

them to the other : So chop all together, and a Pippin or two ; then add a Handful or two of grated Bread, a Pound and an half of Currants, washed and dried ; some Cloves, Mace, Nutmeg, a little Salt, Sugar and Sack, and put to all these as many Yolks of raw Eggs and Whites of two as will make it a moist Forced-Meat ; work it with your Hands into a Body, and make it into Balls as big as a Turkey's Egg ; then having your Coffin made, put in your Balls. Take the Marrow out of three or four Bones as whole as you can : Let your Marrow lie a little in Water to take out the Blood and Splinters ; then dry it and dip it in Yolks of Eggs ; season it with a little Salt, Nutmeg grated, and grated Bread ; lay it on and between your Forc'd-Meat-Balls, and over that, sliced Citron, candied Orange and Lemon, Eringoe-Roots preserved, Barberries ; then lay on sliced Lemon, and thin Slices of Butter over all ; then lid your Pie, and bake it, and when it is drawn, have in Readiness a Caudle made of White Wine and Sugar, and thickened with Butter and Eggs, and pour it hot into your Pie.

A Stump Pie.

WE take a Leg of Lamb from the Bones, and mince it small with a good Quantity of Sweet Herbs, and a good Quantity of Currants, grated Nutmeg and Salt ; season it to your liking, and mix it with two or three Yolks of Eggs, beat with Sack or White Wine ; then lay it close in the Pie, and lay on the Top either Fruit or Sweetmeats ; do not bake it too much, and when it is baked cut it up, and put in Verjuice and Sugar, or White Wine ; make it hot before you put it in, then lay on the Lid, and serve it.

An

An Umble Pie.

GET the Umbles of a Deer, parboil them, clear off all the Fat from them, take something more than the Weight of Beef Sewet, and shred it together; then add half a Pound of Sugar, season with Salt, Cloves, Mace and Nutmeg; add half a Pint of Claret, a Pint of Canary, and two Pounds of Currants washed and picked; mix all well together, and bake them in Puff or other Paste.

A Battalia Pie.

YOU must take four tame Pigeons trussed, and four Ox-Palates well boiled, blanched and cut into small Pieces; also six Lambs Stones, as many good Veal Sweetbreads, cut in halves and parboiled, twenty Cocks-Combs boiled and blanched, the Bottoms of four Artichokes, a Pint of Oysters parboiled and bearded, and the Marrow of three Bones; seasoning all with Mace, Nutmeg and Salt: Afterwards lay your Meat in a Coffin of fine Paste proportionable to the Quantity thereof; put half a Pound of Butter upon it, and a little Water into the Pie, before it be set in the Oven: Let it stand in the Oven an Hour and a half; then having drawn it, pour out the Butter at the Top of the Pie, and put into it a Lear of Gravy, Butter, and Lemons, and serve it up.

Another Way.

TAKE young Chickens, squab Pigeons, young Partridges, Quails and Larks; truss them, and lay them in the Pie; take Ox-Palates, boil them, blanch them, and cut them in Pieces, Sweetbreads and Lamb Stones; cut them

them in Halves or Quarters, Cocks-Combs blanch'd, a Pint or Quart of Oyſters dredg'd over with grated Bread and Marrow; add Sheeps Tongues boiled, blanch'd and cut in Pieces, beat Pepper, Salt, Cloves, Mace and Nutmeg all together; ſeaſon with this. Lay Butter on the Bottom of the Pie, and place the reſt in with the Yolks of hard Eggs, Knots of Eggs, Cocks Stones and Treads and Forced-Meat-Balls. Cover up the Pie, and when you ſet it into the Oven, put in five or fix Spoonfuls of Water, and when it comes out of the Oven, pour it out and put in Gravy.

Another Way.

YOU muſt take two ſmall Chickens, two ſquab Pigeons, two ſucking Rabbits, cut them in Pieces, ſeaſon them with ſavoury Spice, and lay them in the Pie; add two Sweetbreads ſliced, two Sheeps Tongues, a ſhivered Palate, a Pair of Lamb's Stones, ten or fifteen Cocks-Combs, with ſavoury Balls and Oyſters. Lay on Butter and cloſe the Pie. Put a Lear in it.

A Cheſhire Pork-Pie.

YOU muſt take ſome ſalt Loin of Pork, or of the Leg, and cut it into Pieces like Dice, or as you would do for an Harſh. If it be boiled or roaſted it is no Matter; then take an equal Quantity of Potatoes, and pare them, and cut them into Dice, or in Slices. Make your Pie-Cruſt, and lay ſome Butter in Pieces, at the Bottom, with ſome Pepper and Salt; then put in your Meat and Potatoes, with ſuch Seaſoning as you like, but Pepper and Salt commonly, and on the Top ſome Pieces of Butter.
Then

Then close your Pie, and bake it in a gentle Oven, putting in about a Pint of Water, just before it is going into the Oven; for if you put in your Water over Night, it will spoil your Pie.

A Devonshire Squab-Pie.

HAVING sheeted a Dish with Puff-paste, put at the Bottom a Layer of sliced Pippins with some Sugar; upon that put a Layer of Mutton Steaks, cut from the Loin well seasoned with Pepper and Salt, strew some more Slices of Pippins upon that, and over them strew some Onions, shred small; repeat these 'till your Pie is full to the Top, then close it, having put in about half a Pint of Water, and bake it.

A Shropshire Pie

CUT a couple of Rabbits into Pieces, season them well with Pepper and Salt; then cut some Pieces of fat Pork, and season them in like Manner. Lay these into your Crust, with some Pieces of Butter, upon the Bottom Crust, and close your Pie. Then pour in half a Pint of Water and Red Wine mix'd, and bake it. Some will grate the best Part of a Nutmeg upon the Meat, before they close the Pie, which is a good Way. It must be served hot.

Another Way.

YOU must take Rabbits and Pork, cut and seasoned as above; then make a Farce of the Rabbits Livers, parboiled, and shred small; some fat Bacon shred small, some sweet Marjoram powdered, some Pepper and Salt, and

and made into a Paste, with the Yolks of Eggs beaten; and then make this into Balls, and lay them in your Pye, amongst the Meat at proper Distances. Then take the Bottoms of three or four Artichokes boiled tender and cut in Dice; and lay these likewise amongst the Meat: Put in also some Cocks-Combs blanch'd; then close your Pye, and pour in as much Wine and Water as you think convenient. Bake it and serve it hot.

A Venison Pye.

WHEN you have raised a high Pye, shred a Pound of Beef Sewet and lay it in the Bottom, cut the Venison in Pieces and season it with Pepper and Salt, lay it on the Sewet, lay Butter on the Venison, close up the Pye and let it stand in the Oven for six Hours.

A Venison Pasty.

LAY down half a Peck of Flour, put to it four Pounds of Butter, beat eight Eggs, and make the Paste with warm Water; bone the Venison, break the Bones, season them with Salt and Pepper and boil them, with this fill up the Pasty when it comes out of the Oven: Take a Pound of Beef Sewet, cut it into long Slices, strew Pepper and Salt upon it; lay the Venison in, seasoned pretty high with Salt and black Pepper bruised; set Pudding Crust round the Inside of the Pasty, and put in about three Quarters of a Pint of Water: Lay on a Layer of fresh Butter and cover it. When it comes out of the Oven, pour in the Liquor you have made of the Bones boiled, and shake all well together.

Another Venifon Pafty.

HAVING fix Pounds of potted *Cambridge* Butter, rub it into a Peck of Flour, but do not rub in your Butter too small ; then make it into a Pafte with warm Water : Then butter your Pan well, and when your Pafte is rolled out thick, lay it in the Pafty-pan, preferving only enough for the Lid. The *Cambridge* Butter is mentioned, becaufe it is a little falt, or elfe, if you ufe fresh Butter, there fhould be fome Salt put in the Pafte. When that is prepared take a Side of Venifon, and take off the Skin, as clofe as can be, and take the Bones out quite free from the Flefh ; then cut this through length-ways, and cut it crofs again, to make four Pieces of it, then ftrew thefe Pieces with Pepper and Salt, well mix'd, at Difcretion : And after having laid a little of the Pepper and Salt at the Bottom of the Pafty, with fome Pieces of Butter ; then lay in your Pieces of Venifon, fo that at each Corner the Fat may be placed ; then lay fome Butter over it, in Pieces, and clofe your Pafty. When it is ready for the Oven, pour in about a Quart of Water, and let it bake from five o' Clock in the Morning 'till one, or from fix 'till two in the Afternoon, in a hot Oven : And at the fame Time, put the Skin, and Bones broken, with Water enough to cover them, and fome Salt and Pepper in a glazed earthen Pan, into the fame Oven ; and when you draw the Pafty, pour off as much as you think proper, of the clear Liquor, to put into your Pafty. Serve it hot : It is properly a Difh for the Side-Board, and the Carver ought always to take the Services of the Pafty from the Corners where the Fat is, to do Honour to the Mafter and his Park.

A Kid

A Kid Pye.

CUT your Kid in Pieces, free from Bones, and lard it with Bacon; season it with Pepper and Salt, Nutmeg, Cloves and Mace; lay on Butter according to the Bigness of your Pye, and close it. When it is baked, take a Quart of *Melton* Oysters, well dry'd, and fry them brown; toss them up in half a Pint of White Wine, the Oyster Liquor, some Gravy, and Barberries; thicken it with Eggs and drawn Butter; cut up the Lid, and pour it into the Pye.

A Green-Goose Pye.

BONE two fat Green-Geese, and season them to your liking with Nutmeg, Mace, Pepper, and Salt; lay them on each other, and fill the Sides with young Rabbits; bake them well, and eat them hot or cold.

A Goose Pye.

PARBOIL your Goose, and bone it, season it with Salt and Pepper, and put it into a deep Crust, with a good Quantity of Butter both under and over. Let it be well baked, fill it up at the vent Hole with melted Butter. Serve it up with Bay Leaves, Mustard and Sugar.

A Giblet Pye.

LET the Goose Giblets be scalded and well picked; then set them over the Fire with just Water enough to cover them, seasoning them pretty high with Salt, Pepper, an Onion, and a Bunch of Sweet Herbs. When they are stewed very tender, take them out of the Liquor and

set them by to cool: Afterwards they are to be put into a standing Pye, or into a Pan with good Puff-paste round it, a convenient Quantity of Butter, and the Yolks of hard Eggs: Balls of Forced-Meat may also be laid over them, leaving a Hole on the Top of the Lid, to pour in half the Liquor the GIBLETS were stewed in, just before your Pye is set in the Oven.

A Pigeon Pye.

TR U S S and season your Pigeons with Pepper, Salt, and Nutmeg, lard them with Bacon, and stuff them with Forced-Meats; lay on Lambs Stones, Sweetbreads, and Butter, and close the Pye; pour in Liquor made of Claret, Gravy, Oyster Liquor, two Anchovies, a Faggot of Sweet Herbs, and an Onion; boil this up, and thicken it with brown Butter. This Liquor serves for several other Sorts of Meat and Fowl Pyes.

Another Way.

DR A W your Pigeons and truss them handsomely; then take their Livers, a little Marrow, a few Mushrooms, some of a Fillet of Veal, and Sweet Herbs, of which make your Forced-Meat, and stuff the Bodies of your Pigeons therewith, keeping some of it to lay under them in the Pye; then raise your Pye, set it in the Form as usual, cover the Bottom of it with the Farce, season your Pigeons and lay them upon it, cover them with Slices of Veal and Bits of Butter, lid your Pye and so bake it; when it is enough cut off the Lid and take out the Veal, pour on a Ragoo of Sweetbreads, Cocks-Combs, and Mushrooms, so serve it hot.

A Rabbit

A Rabbit Pye.

YOU must cut off the Heads of your Rabbits, and the first Joint of the Feet, lard them with middling Lardoons, and season them with Salt, Pepper and some Spices; prepare your Pye, and garnish the Bottom of it with scrap'd Bacon, seasoned as above; cut your Rabbits in two, and place them in your Pye, being first season'd as before mentioned; cover them with Slices of Veal, and Lards of Bacon; then lid your Pye and set it in the Oven; make a Cullis of Veal with some Gammon of Bacon cut in Slices, and lay it in the Bottom of a Stew-pan, together with your Rabbits Livers; set it over a Stove, and when the Liquor is warm take it out and pound it in a Mortar; when your Cullis begins to stick to the Bottom put in some melted Bacon with a little Flour, stir and moisten it with Gravy; add a few Crusts of Bread, and let it simmer awhile; then take out your Slices of Bacon and put in your Livers, mix them well in it, strain it into a Sauce-pan, and keep it hot, but don't let it boil: When your Pye is baked cut up the Cover, take out the Veal Slices, and take off all the Fat; place your Pye in the Dish, pour in the Cullis, and serve it.

A Hare Pye.

GET a Hare, cut it in Pieces, break the Bones, and season it to your Taste, and lay it in the Pye with sliced Lemon, and Butter and close the same.

A Chicken

A Chicken Pye.

HAVING cut your Chickens in Quarters and larded them, take away the Necks, finge them and wipe them clean, and parboil them: For your Forc'd-Meat, mince some Bacon and a little Marrow, seasoned with Pepper, Nutmeg, Salt and Parsley, and lay it about the Chickens, with a boiled young Lettuce; and when baked, serve them with a Caudle. About three Hours bakes it.

Another Way.

BOIL young Chickens in an equal Quantity of Milk and Water; then flea them, and season them with Salt, Cloves and Nutmeg. Put Puff-paste round, and in the Bottom of the Dish lay a Layer of Butter with Artichoke Bottoms, Veal Sweetbreads and Cocks-Combs, and over them lay the Chickens, with some Bits of Butter rolled up in the Seasoning and some Balls of Forced-Meat. Lay on a Lid of Puff-paste, the Oven must not be too hot: While it is baking make the following Caudle: Boil a Blade of Mace in half a Pint of White Wine or Cyder, take it off the Fire and slip in the Yolks of two Eggs well beaten, with a Spoonful of Sugar, and a little Bit of Butter rolled up in Flour. Pour in this Caudle when the Pye comes out of the Oven.

A Hen Pye.

TAKE a Hen, cut it in Pieces, season it with Savoury Spice, lay it in the Pye with Balls, Yolks of hard Eggs, Slices of Lemon and Butter. Close the Pye, bake it, and when it comes out of the Oven, pour in a Lear thickened with Eggs.

A Turkey

A Turkey Pye.

LET the Turkey be boned, season it with savoury Spice, put it in your Pye with a Couple of Capons or wild Ducks cut in Pieces to fill up the Corners: Lay on Butter and close the Pye. When it is baked and cold, fill it with clarified Butter as must be done to all cold Pyes.

Another.

MAKE a good Paste, bone your Turkey and lard it with pretty large Lardoons of Bacon, season it with one Ounce of Pepper, two Ounces of Salt, and an Ounce of Nutmegs, if it be to be eaten cold, but if hot, with half the Seasoning before mentioned: Lay Butter in the Bottom of the Pies, lay in your Turkey and put in half a Dozen whole Cloves, then lay on the rest of your Seasoning with good Store of Butter; close it up and baste it over with Eggs, and when it is baked fill up with clarified Butter.

Duck Pye to be eaten cold.

PRepare, parboil, lard, and season your Ducks, with Salt, Pepper, savoury Herbs, Spice, shred Cives, and Parsley. Having made your Paste, roll a Sheet of it an Inch thick, and of the Largeness you intend to make your Pye; rub a Sheet of Paper with Butter, flour a Table, lay the Paper upon it, and the Paste upon that, raise your Pye, and then take some minced Cives and Parsley, and pound them in a Mortar with fresh Butter, and stuff the Bodies of your Ducks with it, cover the Bottom of your Pye with pounded Bacon, seasoned with Salt, Pepper, Herbs,

Herbs, and Spices. Lay in your Ducks, and fill up the Intervals with some of the pounded Bacon; put in one Bay Leaf and cover the whole with Bards of Bacon; lid your Pye with a Sheet of the same Paste, rub it over with an Egg, and set it in the Oven; when it begins to grow brown cut a Hole in the Lid to give it Air, and cover it with a Sheet of Paper. Let it bake four or five Hours, then draw it, stop up the Hole you made in the Lid, and when the Pye is half cold, turn it up side down and let it stand in that Manner 'till it is quite cold. When you would serve it cut it open, place it in a Dish with a clean Napkin under it, and serve it for a second Course.

A Swan Pye, to be eat cold.

SKIN and bone your Swan; lard it with Bacon, and season it with Pepper, Salt, Cloves, Mace, and Nutmeg, to your Palate, and with a few Bay Leaves powdered; lay it in the Pye; stick it with Cloves; lay on Butter and close the Pye: When it is baked and half cold, fill it up with clarified Butter.

A Pheasant Pye.

DR A W your Pheasants, season them with Pepper and Salt to your Taste; then make a Forced-Meat of Veal, or the Breasts of Pullets, and stuff the Bodies of your Pheasants with it; then having raised your Pye lay a Layer of Butter in the Bottom: Put in your Pheasants with a Layer of Butter on the Top, and some of your Forced-Meat round it that was left when you stuffed the Bodies of your Pheasants; then lid your Pye, and bake it; cut up the Cover after being drawn, and pour into it a Ragoo of Sweetbreads; so serve it.

Minced

Minced Pies.

TAKE the best Part of a Neat's Tongue parboiled, peel it, cut it in Slices, and set it to cool: To a Pound of Tongue put two Pounds of Beef Sewet and Marrow, then chop 'em all together on a Block very fine; to each Pound of Meat put a Pound of Currants, and a Pound of ston'd Raisins, chopp'd or cut small; then pound your Spice, which must be Cloves, Mace and Nutmeg; season it as you like, with Sugar, Orange, Lemon and Citron Peel, shred with two or three Pippins; squeeze in the Juice of one Lemon, a large Glass of Sack, with some Dates ston'd and shred small; all these being mixed together very well, make your Pies and bake them, but not too much.

Another Way.

BOIL a fresh Neat's Tongue, blanch and mince it, hot or cold, then mince four Pounds of Beef Sewet by itself; mingle them together, and season them with an Ounce of Cloves and Mace beaten, some Salt, half a preserved Orange, and a little Lemon Peel minced, with a Quarter of a Pound of Sugar, four Pounds of Currants, a little Verjuice and Rose Water, and a Gill of Sack, stir all together and fill your Coffins.

See the different Shapes and Forms of them at the End of this Chapter.

Minced Pies with Eggs.

HAVING ten Eggs boiled hard, and cold, shred them with one Pound of Beef Sewet, season it with a little Salt, half an Ounce of beaten Cinnamon, a little Mace, better than a Quarter of a Pound of Sugar, half a Rind of a Lemon, shred very small, six or eight Dates shred small, three Pippins chopp'd small, a Quarter of a Pint of Rose Water, a Pound and a Quarter of Currants, the Juice of an Orange and a Lemon, and some candied Citron and Orange, what Quantity you like.

A Neat's Tongue Pye.

BOIL your Tongues till about half done; blanch and slice them; and season them with Pepper, Salt, Cloves, Mace and Nutmeg, with some Balls, sliced Lemons, and Butter, and close your Pye; when 'tis baked take a Pint of Gravy, with Sweetbreads, Palates, and Cocks-Combs, tossed up, and pour into the Pye.

A Lamb's Stone and Sweetbread Pye.

BOIL, blanch, slice and season them with Pepper, Salt, Nutmeg, and Mace, and lay them in the Pye with sliced Artichoke Bottoms; butter and close the Pye and pour in a Lear.

An Artichoke Pye.

BOIL Artichokes very well, take the Bottoms, season them with a little Mace, add a good Quantity of Butter. Make a Layer at the Bottom of the Pye, put in the Artichokes, strewing on a little Salt and Sugar, also
some

some Pieces of Marrow wrapp'd up in the Yolks of some Eggs, with a few Gooseberries or Grapes: Upon these lay some Dates, some Yolks of hard Eggs, Citron, large Mace, &c. then cover these with Butter: Bake it and pour in scalded White Wine.

A Pompion Pye.

WE take about half a Pound of Pompion and slice it, a Handful of Thyme, a little Rosemary, Parsley, and Sweet Marjoram slipped off the Stalks and chopp'd small; also Cinnamon, Nutmeg, Pepper and six Cloves, all beaten with ten Eggs: Then mix them, and beat them all together, and put in as much Sugar as you think fit: Fry the whole Compound like a Fraise; let it stand 'till it is cold, and fill your Pye. Afterwards, take Apples sliced thin round Ways, and lay a Row of the Fraise, and a Layer of Apples, with Currants betwixt the Layer while your Pye is fitted; and put in a good deal of Sweet Butter before you close it: When the Pye is baked, take six Yolks of Eggs, some White Wine or Verjuice, and make a Caudle thereof, but not too thick; cut up the Lid and put it in, stir all well together 'till the Eggs and Pompions are not perceived, and so serve the Pye up.

A Potatoe Pye.

HAVING boiled the Potatoes, peel them and lay them in the Pye with good Store of Marrow, whole Mace, preserved Lettuce Roots and Stalks, and Citron cut: Cover it with Butter, and when it comes out of the Oven scald White Wine and put some Sugar in, and give it a Shake or two; and send it to the Table.

*F I S H P I E S**A Salt-Fish Pye.*

GET a Side of Salt-Fish, or less, according to the Bigness of your Dish, and water it well over Night; next Morning put it over the Fire, in a large Pan of Water, and boil it 'till it is fit to eat; then throw it out into cold Water, drain it on a Colander, place it with its Back on your Kitchen-Table, take all the White of your Fish clean from the Bones, searching the Bones nicely out with your Fingers; and mince it small with your mincing Knife. You must save a square Bit of your Salt-Fish, as big as your Hand, whole with the Skin on; Then take the Crumb of two *French* Rolls cut in Slices, and boiled up with a Pint of Cream, and a Pint of Milk; break your Bread very small with a Spoon, and put to it your minced Salt-Fish, a Pound of Butter, two Spoonfuls of minced Parsley, half a grated Nutmeg, some beaten Pepper, but no Salt, except you find your Salt-Fish too fresh with the watering and boiling; if you find it too salt after you have minced it, you may put in a Quart of cold Milk, and let it lye an Hour; then throw it into a Colander, and squeeze it well from the Milk, and so stir it over the Fire with your above Ingredients: When you find it is of a good Taste and Thickness, spread it on a Dish 'till it is cold. At the same Time prepare a raised Pye, or a Patty-pan, when it is cold, place it in with your square Piece of Salt-Fish on the Top, then cover it up as you do another Pye. If a raised Pye, bake it two Hours, if in a Patty-pan, one Hour; When baked, cut up your Cover. If there is any Oil,
skim

skim it off with a Spoon, then throw over it fix hard Eggs, minced small, pour upon it some drawn Butter, and shake it together. If you see it inclines to be oily, pour round it a little hot Milk, shake it together, and serve it hot. You may make Ling or Stock-Fish Pye the same Way, only instead of taking Yolks and Whites for the Salt-Fish Pye, you must take nothing but Yolks for these.

A Carp Pye.

LARD Carps with Eels, and season them with Salt, Pepper, Cloves and Nutmeg, together with some Butter; then raise your Pye, fill and lid it, bake it in a gentle Oven; when half baked pour in a Glass of Wine, and when enough, cut up the Cover, skim off the Fat, and pour in a Ragoo of Oysters; so serve it.

A Sole Pye.

YOU must take Soles, cut the Flesh from the Bones, and season them with Salt and Pepper; then make a Forc'd-Meat of the Flesh of Eels, and having raised your Pye, lay a Layer of the Forc'd-Meat in the Bottom of it, and then lay in your Soles, with a Layer of Fresh Butter on the Top; then lid your Pye, and bake it in a gentle Oven, with White Bread.

An Eel Pye.

CUT your Eels in Pieces, and season them with Pepper, Salt and Spices; then raise your Pye, make a Forc'd-Meat of Fish, and lay a Layer of it in the Bottom; then lay in your Eels, put over them a Layer of Butter, lid your Pye, and bake it in a gentle Oven.

A Turbut Pye.

P Répare and raise your Pye, and lay a Layer of Butter in the Bottom; then season your Turbut with Salt, Pepper and Spices, lard it with Anchovies, and so lay them in your Pye; cover it with a Layer of Butter; lid and set it in the Oven; when it is baked enough cut it open, skim off the Fat, pour in a Ragoo of Crawfish; and so serve it.

A Pike Pye.

L A R D your Pike with Eels, make a Forc'd-Meat of the Flesh of Carp, some Mushrooms, Cives and Parsley, season'd with Pepper, Salt, Spice, a Piece of fresh Butter, and the Yolks of two Eggs; shred all these very small together, and put it in the Body of your Pike; raise your Pye and garnish the Bottom of it with fresh Butter; lay in your Pike, having cut it in two, and season it with Pepper and Salt; then lay a Layer of Butter on the Top, lid your Pye, and bake it in a gentle Oven.

A Trout Pye.

L A R D your Trouts with Eels, and cut off their Heads; then raise your Pye, and lay a Layer of Fresh Butter in the Bottom of it; then make a Farce of Trouts, Mushrooms, Truffles, Parsley, Cives, and good Butter; season it with Salt and Pepper, the Yolks of two raw Eggs and Spices; then stuff the Bellies of your Trouts with it; season your Trouts with Salt and Pepper, lay them in your Pye, and cover them with good Fresh Butter; lid your Pye, and bake it in a gentle Oven.

An

An Oyfter. Pye.

HAVING a Quart of Oyfters, drain them from the Liquor, a Quarter of a Pound of Butter, one Anchovy fhred ſmall, about a Spoonful of fhred Parsley, a little Nutmeg and Pepper; then make your Pye, and lay on the Bottom a Layer of Butter and the Parsley aforeſaid; then lay in your Oyfters with ſome Butter, and a ſliced Lemon on the Top; ſtrew over the Oyfters a little Pepper and Nutmeg, then lid your Pye and bake it, and when it is enough draw it; cut up your Lid, and ſqueeze in a Lemon, give it a Shake or two, and ſerve it.

Another Way.

HAVING raiſed your Pye of good Paſte, ſcald your Oyfters in their own Liquor, with White Wine, Spices, Onion and Savoury, and when they are cold put them into your Pye, with a Layer of Butter under, a Layer of Marrow and hard Eggs, a little Pepper and Salt, Nutmeg, Mace and Barberries, and lay a Layer of Butter on the Top. This Pye muſt be baked in a quick Oven, then cut up your Cover, ſcald White Wine, and pour into it, give it a Shake or two, and ſerve it.

A Salmon Pye.

MAKE Puff-paſte and lay in the Bottom of your Patty-pan; then take the Middle Pieces of Salmon, ſeaſon it high with Salt, Pepper, Cloves and Mace, cut it into three Pieces; then lay a Layer of Butter, and a Layer of Salmon 'till it is laid all out; then make Forc'd-Meat of an Eel, and chop it fine with the Yolks of hard Eggs,

Eggs, with two or three Anchovies, Marrow and Sweet Herbs, a little grated Bread, a few Oysters if you have them; lay them round your Pye and on the Top, season them with Salt and Pepper, and other Spices as you please.

A Lobster Pye.

WE boil Lobsters, then take them clean out of the Shells; slice the Tails and Claws thin; season them with Pepper and a little Mace and Nutmeg beat fine; take the Bodies, with some Oysters well wash'd and shred; mix it up with a small Onion finely shred, a little Parsley and a little grated Bread, and season it as the rest; then take the Yolks of raw Eggs, to roll it up in Balls, lay all into the Pye, with Butter at the Bottom and the Top of the Fish: Bake it, and pour in Sauce of strong Gravy, Oyster Liquor strained, and White Wine thickened with the Yolk of an Egg: Then eat it hot.

PASTIES.

Marrow Pasties.

WE take the Marrow of one Bone, Cinnamon finely sifted, a little Nutmeg, Salt, and Sugar, to your Taste; take two Yolks of Eggs boiled, and rubbed fine, and Lemon Peel cut fine, half an Ounce of candy'd Orange, half an Ounce of candy'd Lemon, half an Ounce of Citron cut, but not too fine, a Quarter of a Pound of plump Currants; mix all these well together, and make it into Pasties, with Puff-paste; close them well up, and fry them in Beef-dripping made very hot and a great deal: Strow Sugar over them.

Kidney

Kidney Pasties.

FIRST take the Kidnies of Loins of Veal, with the Fat about them, and a little of the Veal; then take Beef Sewet, with the Yolks of Eggs shred all very well together, with Cloves, Mace, Nutmeg and Salt; sweeten them with Sugar and Currants to your liking; mix them all well together; then make your Pasties of Puff-paste, fry them in Hog's Lard or Butter, which you like best; let them be of a fine Colour, and yellow.

Sweetbread Pasties.

YOU must take parboiled Sweetbreads chopp'd very fine, add thereto some Marrow, or the Fat of a Loin of Veal shred with grated Bread, the Yolks of two Eggs, a little Cream, Rose Water, Sugar and Nutmeg. Then make Puff-paste with Butter roll'd in the Flour, cold Water, the Yolks of two Eggs, a little Sugar and Rose Water: Roll it out in Form of small Pasties, the Breadth of your Hand, and put in your Compound in order to be fry'd brown or baked.

Apple Pasties *to fry.*

PARE and quarter Apples, and boil them in Sugar and Water, and a stick of Cinnamon, and when tender, put in a little White Wine, the Juice of a Lemon, a Piece of fresh Butter, and a little Ambergrease or Orange-Flower-Water; stir all together, and when 'tis cold, put it in a Puff-paste and fry them.

Pasties for Garnishing.

YOU must take the Kidney and Fat of a roasted Loin of Veal, shred it small and season it with Salt, Cinnamon, Sugar, Mace, a little grated Bread, a little Cream, five Yolks of Eggs, and two Whites and a little Rose Water, mix all these Ingredients well, and put them into little Pasties of Puff-paste, and fry them in good Store of Sewet or Butter. With these you may garnish your Dishes of Fish, or others.

Petit Patties with Gravy.

MAKE some Paste for short Crust and lay it by: Take a Piece of Veal, as big as your Fist, as much Bacon, and some Beef Sewet, cut in Bits, put it in a Stew-pan, and season it with Salt, Pepper, Sweet Herbs and fine Spice; then roasts it up, and mince all together, with some Mushrooms, and moisten it with some Cream, or Milk, and put it upon a Plate: Then roll your Paste, and having forced your Petit Patties one Inch deep, fill them with your Stuffing, and having covered them, colour them with beaten Eggs, and let them be baked. When done, open them at Top, and putting in a little Cullis and Essence of Ham, serve them up hot.

Petit Patties of Oysters.

GET as many Oysters in the Shells as you would make Patties, then mince the Molts and Flesh of Carps, Tenches, Pikes, and the Flesh of Eels; season all this with Pepper, Salt, pounded Cloves, and White Wine; wrap up your Oysters in it, of which only one is to be put

put in each Patty, with a little fresh Butter. Bake them and serve them hot, either as *Hors d'Oeuvres*, or for garnishing.

Petit Patties the Spanish Way.

BLANCH a Piece of fat Bacon, a Piece of Veal, and the Breast of a Pullet, in scalding Water; and mince them very small; then season it with all Sorts of Spices. Pound it in a Mortar, adding a little Garlick and some Rocambole; so form your Petit Patties of Puff-paste; and when they are baked serve them as above.

A Patty of Lobsters.

YOUR Lobsters being boiled and cut in Pieces, take the small Claws and the Spawn, and pound them in a Marble Mortar; then put to them a Ladle full of Gravy or Broth, with a little of the upper Crust of a *French* Roll: When it is boiled, strain it through a Strainer or Sieve, to the Thickness of a Cream, and put half of it to your Lobsters, and save the other half to sauce them with after they are baked. Put to the Lobsters the Bigness of an Egg of Butter, a little Pepper and Salt, squeeze in a Lemon, add in half a minced Anchovy, and warm these over the Fire just so much as to melt the Butter; then set it to cool, and sheet your Patty-pan for a Plate or Dish, with good Puff-paste; then put in your Lobsters, and cover it with a Paste: Bake it three Quarters of an Hour before you want it; when it is baked, cut up your Cover and draw up the other half of your Sauce above-mentioned with a little Butter, to the Thickness of a Cream, and pour it over your Patty, with a little squeezed Lemon; cut

your Cover in two, and lay it on the Top, two Inches distant, that it may be seen what is under. You may bake Crawfish, Shrimps or Prawns the same Way; and they are all proper for Plates or little Dishes for a second Course.

A Patty of Calves Brains.

CLEAN the Brains very well, and scald them: Then blanch some Asparagus Tops in a Sauce-pan, with a little Butter and Parsley. When they are cold, put them in the Patty with the Brains, the Yolks of five or six hard Eggs and some Forc'd-Meat. When it is baked, squeeze in the Juice of a Lemon, pour in some drawn Butter and Gravy, and so serve it.

L E A R S.

A Lear for Savoury Pyes.

IN a proper Quantity of Claret, Gravy and Oyfter Liquor, boil a Faggot of Sweet Herbs, two or three Anchovies and an Onion; thicken it with brown'd Butter, and pour it into your savoury Pyes, when it is wanted.

A Lear for Fish Pyes.

TAKE Claret, White Wine, Vinegar, Anchovies and Oyfter Liquor, put to them some drawn Butter, and when the Pyes are baked, pour it in with a Funnel.

A Lear for Pasties.

YOU must take the Bones of the Meat of which the Pasty is to be made, cover them with Water, and bake them with the Pasty, and when it comes out, strain the Liquor, and put it into the Pasty.

A Caudle

A Caudle for Sweet Pies.

GET half a Pint of White Wine, a little grated Nutmeg and Mace, and boil it; then beat up the Yolks of two Eggs, and put into it, with a Spoonful of refin'd Sugar, and a little Butter kneaded in Flour; shake it about and pour it in.

TARTS.

A Peach Tart.

WE take ripe Peaches and slit them in two, pare them, and take out the Stones; put some powder Sugar in the Bottom of a Stew-pan, place your Peaches in it, put them over the Fire, stir them now and then: Make an under Crust with a Border round it, the Thickness of a Thumb, and let it be baked: When done, put it in its Dish, and your Peaches being ready and pretty well coloured, turn them upside down into a Dish, put them over your under Crust. Put a little Water in the Stew-pan where your Peaches were on the Fire, to make a little Syrup with the Sugar remaining in it; and pour this Liquor over your Peaches, placing over them their Kernels. This Tart is served up hot or cold for a dainty Dish.

Another Sort.

YOUR Peaches being ready done in Sugar, as those before, place them over the Paste prepared for an under Crust, and let them either be baked in the Oven, or under a Cover with Fire under and over. When done, you must glaze them with Sugar, by Means of a red hot Fire-

Fire-shovel, and serve it up hot or cold for a dainty Dish.

Another Sort.

PUT in the Bottom of a Baking-pan some Puff-paste for an under Crust, with a Border round it, the Breadth of a Thumb; slit some Peaches in two, pare them, take out the Stones, place them in your Abbess, strew some powdered Sugar over them. After which let your Tarts be done in the Oven, or under a Cover with Fire under and over. When ready, strew Sugar over your Tart, and glaze it with a red hot Fire-shovel; serve it up for a dainty Dish, either hot or cold. Apricot Tarts may be made the same Way.

A Cowslip Tart.

GET the Blossoms of a Gallon of Cowslips, mince them exceeding small, and beat them in a Mortar, put them to a Handful or two of grated Naples Bisket, and about a Pint and a half of Cream, boil them a little over the Fire, then take them off, and beat them in eight Eggs with a little Cream; if it does not thicken, put it over again 'till it does; take heed that it does not curdle. Season it with Sugar, Rose Water, and a little Salt; bake it in a Dish, or little open Tarte. It is best to let your Cream be cold before you stir in the Eggs.

Orange Tarts.

YOU must take *Seville* Oranges, grate a little of the outside Rind, squeeze out the Juice into a Dish, throw the Peels into Water, change it very often for two Days; then set a Sauce-pan of Water on the Fire, let it
boil

boil and put in your Oranges; boil them in two Waters to take the Bitterness away; when they are tender, take them out and dry them well, beat them in a Mortar very fine; then take their Weight of double refin'd Sugar, boil it to a Syrup, skimming it very clean; then put in your Pulp, and boil it all together 'till it be clear, and let it stand to be cold; having your Tarts ready, fill them with it, putting in the Juice; then lid and bake them in a quick Oven.

Spinach Tarts.

HAVING Spinach, Marrow, and hard Eggs, of each one Handful, some Cloves, Mace, Nutmeg and Lemon Peel shred fine; put in some Currants, and good Store of Raisins of the Sun stoned and shredded, Orange and Citron Peel candy'd; sweeten it to your Palate; having your Tarts ready, fill them, and bake them in a gentle Oven.

A Chocolate Tart.

WE take two Spoonfuls of Rice-Flour, some Salt, with the Yolks of four Eggs, and a little Milk; mix all these together, but don't let them curdle; then grate some Chocolate and dry it before the Fire, and when your Cream is boiled, mix the Chocolate well in it, and so set it to cool; make your Tart of good fine Flour, put in the Cream and bake it: When it is enough, glaze it with powder Sugar with a red hot Fire-shovel; then serve it.

An Almond Tart.

RAISE a Tart of very good Paffe, then take some blanched Almonds, beat very fine in a Mortar with Sack, a Pound of Sugar to a Pound of Almonds, some
grated

grated Bread, a little Nutmeg, some Cream, with the Juice of Spinach to colour the Almonds green; bake it in a gentle Oven: When it is enough draw it, and stick it with candy'd Orange and Citron.

A Chesnut Tart.

ROAST your Chesnuts and peel them, and then sheet a Dish with Puff-paste, and between every two Chesnuts put a Lump of Marrow, rolled in Eggs, and some Orange and Lemon Peel cut small, then make a Custard and put all over it, and garnish with roasted Chesnuts all over.

A Tort Demoy.

GET half a Pound of blanched Almonds, beat them in a Stone Mortar in Sack, with a Quarter of a Pound of Citron, the White of a Capon, five grated Biskets, Mace, Sugar, Nutmeg and Cinnamon, Sack, and Orange-Flower-Water; then mix it with a Pint of Cream, mix'd with seven Yolks of Eggs, and two Whites well beat together; bring all these Ingredients to a Body over the Fire, and having a Dish covered with Puff-paste, put Part of it into the Bottom, then put in the Marrow of two Bones, in small Pieces, and squeeze on it a little Lemon Juice, and lay on the other Part of the Ingredients and cover it with a cut Lid.

Pippin Tarts.

HAVING two small Oranges pare them thin, and boil them in Water 'till they be tender; then shred them small, and pare twenty Pippins, quarter and core them, and

and put to them so much Water as will boil them 'till they are enough, then put in half a Pound of white Sugar, and take the Orange Peel that is shred, and the Juice of the Oranges and let them boil 'till they are pretty thick, then set them by to cool; make open Tarts, and put it in; set them in the Oven moderate hot: Set them by for use.

Bean Tarts.

BOIL and blanch green Beans, then make Puff-paste, and put into Patty-pans; then put a Layer of Beans, and a Layer of all Sorts of wet Sweetmeats, except Quinces, strow in a little Sugar between every Layer; then cover your Tarts, and make a Hole on the Top, and put in a Quarter of a Pint of the Juice of Lemon: Put in Marrow seasoned with Cloves, Mace, Nutmeg and Salt, candy'd Lemon and Orange Peel, and when they come out of the Oven, put into every Tart some White Wine, thickened up with the Yolk of an Egg, and a Bit of Butter; and these Tarts are to be eat hot.

To keep FRUIT for TARTS.

Gooseberries.

TAKE Gooseberries when they are full grown, before they turn, put them into wide-mouthed Bottles, cork them close, and set them in a slack Oven 'till they are tender and cracked, then take them out of the Oven, and pitch the Corks.

By this Method you may keep several Sorts of Fruits as Bullace, Currants, Damascens, Pears, Plumbs, &c. only do these when they are ripe.

C U S T A R D S.

HAVING two Quarts of thick sweet Cream, boil it with some Bits of Cinnamon, and a quartered Nutmeg, keep it stirring all the while, and when it has boiled a little Time, pour it into a Pan to cool, and stir it 'till it is cool, to keep it from scumming; then beat the Yolks of sixteen Eggs, the Whites of but six, and mix your Eggs with the Cream when it is cool, and sweeten it with fine Sugar to your Taste, put in a very little Salt and some Rose or Orange Flower-Water; then strain all through a Hair-sieve, and fill your Cups or Crust. It must be a pretty quick Oven; when they boil up they are enough.

Another Way.

BOIL a Quart of Cream with a Blade of Mace; beat ten Eggs, leave out half the Whites; take the Mace out, and sweeten it with Sugar, then beat in the Eggs with one Spoonful of Orange-Flower-Water; sweeten it to your Taste, and put it into your Custard-Cups, and let them but just boil up in the Oven; and if you boil the Eggs in the Cream all together, then you may put in your Custard-Cups over Night, and they will be fit for use.

Set Custards.

SET to boil over the Fire a Quart of Cream with some broad Mace; when it's boiled set it to be cold, then take six Eggs with half the Whites, beat them very well, and put in a Spoonful of Orange-Flower-Water or Rose Water, and put in a Pound of Sugar; harden the Crust in the Oven, and stuff the Corners with brown Paper,

per, and prick the Bottoms with a small Pin when you set them and fill them, and when they are enough set them by for use.

Rice-Custards.

HAVING a Quart of Cream, boil it with a Blade of Mace; then put to it boiled Rice, well beaten with your Cream; put them together, and stir them well all the while it boils on the Fire; and when it's enough take it off, and sweeten it to your Taste, and put in a little Rose Water; let them be cold then serve them;

Cheese-Cakes.

AFTER boiling a Quart of Cream, beat the Yolks of two Eggs, and when the Cream is cold put in the Eggs, and put it on again, and boil it 'till it comes to a Curd, but not to Whey; then blanch Almonds, beat them with Orange-Flower-Water, and put them into the Cream with a little Naples Bisket, and a little green Citron, shred small, Musk-plumbs ground in Sugar; sweeten it to your Taste with good Sugar, roll it out thin, and bake them, but let not your Oven be too hot.

Another Way.

WE take two Gallons of new Milk, turn it with Runnet, that it may be a tender Curd; and when it's come and gathered, run it through a thin Strainer, and press out the Whey very dry; then beat the Curd with a Pound of sweet Butter very well; then put to it twelve Eggs, with the Whites of six, season it with Cloves, Mace,

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Cinnamon, Nutmeg and Ginger, a little Salt and Rose Water, and what Quantity of Currants you please, season it to your Taste with Sugar, with a Musk-plumb or two ground in it; then bake them for use.

An Almond Cheese Cake.

GET a good Handful, or more, of Almonds, blanch them in warm Water, and throw them into cold, pound them fine and in the pounding put a little Sack or Orange-Flower-Water, to keep them from oiling, then put to your Almonds the Yolks of two hard Eggs, and beat them together: Beat the Yolks of six Eggs, the Whites of three, and mix with your Almonds, and half a Pound of Butter melted, and Sugar to your Taste; mix all well together, and use it as other Cheese Cake Stuff.

Lemon Cheese Cakes.

AFTER boiling the Peel of two large Lemons, pound it well in a Mortar, with a Quarter of a Pound or more of Loaf Sugar, the Yolks of six Eggs, and half a Pound of fresh Butter, pound and mix all well together, and fill the Patty-pans but half full. Orange Cheese Cakes are done the same Way; only you must boil the Peel in two or three Waters to take out the Bitterness.

Orange Cheese Cakes another Way.

AFTER you have blanched half a Pound of Almonds, beat them very fine, with Orange-Flower-Water, half a Pound of fine Sugar beaten and sifted, a Pound of sweet Butter melted, that must be almost cold before

before you use it; then take ten Eggs, the Whites but of four, very well beaten, two candy'd Orange Peels, or raw; with the Bitterness boiled out; beat the Peels in a Mortar 'till as tender as Marmalade, without any Knots; then mix all well together.

For the Crust, take a Pound of the finest Flour, and three Ounces of refin'd Sugar, mix it with the Flour, then take half a Pound of fresh Butter, work it with your Hand 'till it comes to a Froth; then put in the Flour by Degrees, and work it together in the Yolks of three Eggs, and the Whites of two: If it be limber, put in more Flour and Sugar, 'till it's fit to roll out; then make them in what Form you please. A little above a Quarter of an Hour bakes them: Against they come out of the Oven, have some refin'd Sugar, beat up with the White of an Egg, as thick as you can, then ice them all over, and set them in the Oven to harden again.

C A K E S.

An excellent Plumb Cake.

WE take a Quarter of a Peck of Flour and dry it, three Pounds of Currants wash'd and pick'd clean; set them before a Fire to dry, half a Pound of Raisins of the Sun, wash'd, ston'd and shred small, half a Pound of blanch'd Almonds, beat very fine, with Rose Water, a Pound of Butter melted with a Pint of Cream, but not put in hot, a Pint of Ale-Yeast; a Pennyworth of Saffron steep'd in a Pint of Sack, ten or twelve Eggs, but half the Whites of them, a Quarter of an Ounce of Cloves and Mace, one large Nutmeg grated, a few Carraway-Seeds, Citron

Citron, candy'd Orange, and Lemon Peel sliced; you must make it thin, or there must be more Butter and Cream, you may perfume it with Ambergrease ty'd in a Muslin Bag, and steep'd in the Sack all Night. If you ice it, take half a Pound of double refin'd Sugar sifted; then put some of the Sugar, and beat it up with the White of an Egg, and beat it with a Whisk, and a little Orange-Flower-Water, but do not over wet it; then strew in all the Sugar by Degrees, then beat it all near an Hour; the Cake will take so long a baking; then draw it, and wash it over with a Brush, and put it in again for half a Quarter of an Hour.

A very good Carraway Cake.

HAVING three Pounds of the best Flour, dry it before the Fire, then divide it into two Parts; on one Part grate one Nutmeg, put two Spoonfuls of Rose Water or Sack, the Yolks of four Eggs, as much Ale-Yeast as will make it into a Paste, and let it lie and rise in the Warmth of the Fire, 'till it's as light as Cork; then take the other half of the Flour, and break into it a Pound of Butter, very small, a little new Milk, luke-warm; make the Flour and Butter into a Paste; then take the two Pastes, and break them together, and strew in a Pound of rough Carraway-Seeds and mix them well together, then make up the Cakes, and bake it in a Hoop or Paper. Let the Oven be not too hot, and a little more than an Hour will bake it.

Another Plumb Cake.

GET half a Peck of Flour, half a Pint of Rose Water, a Pint of Ale-Yeast, a Pint of Cream, boil it, a Pound and a half of Butter, six Eggs, leave out the Whites,

Whites, four Pounds of Currants, half a Pound of Sugar, one Nutmeg and a little Salt, work it very well, and let it stand half an Hour by the Fire, and then work again, and make it up, and let it stand an Hour and a half in the Oven: Let not the Oven be too hot.

Another.

YOU must take a Quarter of a Peck of Flour, dry'd in an Oven, put into it a little Cloves, Mace, Nutmeg and Salt, then wet it with one Pound of Butter, and one Pint of Cream, melted together; beat it very well with a Pint of Ale-Yeast, ten Eggs, leave out half the Whites, a Glas of Sack, a little Rose Water; mix it up very soft; then lay it by the Fire to rise; then work in three Pounds of Currants, four Ounces of Orange Peel, and Citron candy'd, three Pounds of Sugar; bake it in a Hoop, and paper the Hoop, and butter the Paper before it goes into the Oven: Ice it over with three Whites of Eggs, froth it with a Rosemary Sprig; put in half a Pound of Sugar beaten in a Mortar: Just set it into the Oven again to harden.

A good Seed Cake.

GET a Quarter of a Peck of Flour, two Pounds of Butter beaten to a Cream, a Pound and three Quarters of fine Sugar, one Ounce of Carraway Seeds, three Ounces of candy'd Orange Peel and Citron, ten Eggs, half the Whites only, a little Rose Water, a Glas of Sack, a few Cloves, Mace and Nutmeg, a little new Yeast, and half a Pint of Cream, mix it up and lay it by the Fire to rise; then bake it in a Hoop, and butter your Paper; when

when it is baked, ice it over with the Whites of Eggs and Sugar, and set it in again to harden.

A very good Batter Cake.

YOU must take six Pounds of Currants, five Pounds of Flour, an Ounce of Cloves and Mace, a little beaten Cinnamon, half an Ounce of Nutmegs, half a Pound of Sugar, three Quarters of a Pound of Citron, Lemon, and Orange Peel candy'd, half a Pint of Sack, a little Honey-Water, a Quart of good Ale-Yeast, a Quart of Cream, and a Pound and three Quarters of Butter melted therein; mix it well together on a Board, and lay it before the Fire to rise; then work it up, and put it into a Hoop, with a Paper flower'd at the Bottom, and so bake it: Take Care not to burn it.

A Pudding Cake.

MINCE a Pound of Sewet very fine, and as much Flour, four Eggs and a Piece of Butter, mix these together; season it with Nutmeg, Sugar, Cinnamon, a little Rose Water, and Salt, work it into a Paste with Cream, and make it up like a Cake: Butter your Dish and bake it.

To make Diet Bread.

BEAT and dry a Pound of Loaf Sugar, then take three Quarters of a Pound of Flour dried, seven Eggs, Yolks and Whites; whisk your Eggs with two Spoonfuls of Orange-Flower-Water, and two Spoonfuls of fair Water, half an Hour; then shake in your Sugar, and beat them with a Spoon a Quarter of an Hour; and put in your
Flour

Flour, and beat it another Quarter; bake them in Tinpans, put Paper within your Pans well floured; an Hour bakes them; put them into your Pans just as you put them into the Oven.

Shrewsbury Cakes.

WE take to one Pound of Sugar, three Pounds of the finest Flour, a Nutmeg grated, some beaten Cinnamon, the Sugar and Spice must be sifted into the Flour, and wet it with three Eggs, and as much melted Butter as will make it of a good Thickness to roll into Paste; mould it well and roll it, and cut it into what Shape you please. Perfume them, and prick them before they go into the Oven.

Queen's Cakes.

YOU must take a Pound of dry'd Flour, a Pound of refin'd Sugar sifted, and a Pound of Currants wash'd, pick'd, and rubb'd clean, and a Pound of Butter wash'd very well, and rub it into the Flour and Sugar, with a little beaten Mace, and a little Orange-Flower-Water; beat ten Eggs, but half the Whites, work it all well together with your Hands, and put in the Currants; sift over it double refin'd Sugar, and put them immediately into a gentle Oven to bake.

To make Ginger Bread.

TAKE a Pound and a half of *London Treacle*, two Eggs beaten, half a Pound of brown Sugar, one Ounce of Ginger beaten and sifted, of Cloves, Mace and Nutmeg, all together, half an Ounce, beaten very fine, Co-

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Riander Seeds, and Carraway Seeds, of each half an Ounce, two Pounds of Butter melted; mix all these together, with as much Flour as will knead it into a pretty stiff Paste, then roll it out and cut it into what Form you please: Bake it in a quick Oven on Tin-plates: A little Time will bake it. Of some of this Paste you may likewise make Drops.

Another Sort.

HAVING half a Pound of Almonds, blanch and beat them till they have done shining; beat them with a Spoonful or two of Orange-Flower-Water, put in half an Ounce of beaten Ginger, and a Quarter of an Ounce of Cinnamon powdered; work it to a Paste with double refin'd Sugar beaten and sifted; then roll it out, and lay it on Papers to dry in an Oven after Pies are drawn.

Dutch Ginger Bread.

MIX with four Pounds of Flour, two Ounces of beaten Ginger; then rub in it a Quarter of a Pound of Butter, and add to it two Ounces of Carraway Seeds, two Ounces of Orange Peel dried and rubb'd to Powder, a few Coriander Seeds bruised, two Eggs, then mix all up in a stiff Paste, with two Pounds and a Quarter of Treacle; beat it very well with a Rolling-pin, and make it up into thirty Cakes, put in candy'd Citron, prick them with a Fork; butter Papers three double, one White, two Brown; wash them over with the Whites of an Egg; put them in to an Oven, not too hot, for three Quarters of an Hour.

To make Buns.

YOU must take two Pounds of fine Flour, a Pint of Ale-Yest, put a little Sack in the Yest, and three Eggs beaten, knead all these together with a little warm Milk, a little Nutmeg, and a little Salt; then lay it before the Fire 'till it rise very light, then knead in a Pound of fresh Butter and a Pound of rough Carraway Comfits, and bake them in a quick Oven on floured Papers, in what Shape you please,

To make Wiggs.

YOU must take two Pounds of Flour, and a Quarter of a Pound of Butter, as much Sugar, a Nutmeg grated, a little Cloves and Mace, and a Quarter of an Ounce of Carraway Seeds, Cream and Yest as much as will make it up into a light Paste, make them up, and set them by the Fire to rise 'till the Oven be ready; they will quickly be baked.

To make little Hollow Biskets.

AFTER having beat six Eggs very well with a Spoonful of Rose Water, then put in a Pound and two Ounces of Loaf Sugar beaten and sifted; stir it together 'till it's well mixed in the Eggs; then put in as much Flour as will make it thick enough to lay out in Drops upon Sheets of white Paper; stir it well together 'till you are ready to drop on your Paper; then beat a little very fine Sugar and put it in a Lawn-sieve, and sift some on them just as they are going into the Oven; so bake them, the Oven must not be too hot, and as soon as they are baked, whilst they

they are hot, pull off the Papers from them, and put them in a Sieve, and set them in the Oven to dry; keep them in Boxes with Papers between.

To make French Bread.

GET half a Peck of fine Flour, put to it six Yolks of Eggs, and four Whites, a little Salt, a Pint of good Ale-Yeast, and as much new Milk, made a little warm as will make it a thin light Paste, stir it about with your Hand, but by no Means knead it; then have ready six wooden Quart Dishes, and fill them with Dough; let them stand a Quarter of an Hour to heave, and then turn them out in the Oven, and when they are baked rasp them; the Oven must be quick.

To make the thin Dutch Biskets.

GET five Pounds of Flour, and two Ounces of Caraway Seeds, half a Pound of Sugar; and something more than a Pint of Milk, warm the Milk, and put into it three Quarters of a Pound of Butter; then make a Hole in the Middle of your Flour, and put in a full Pint of good Ale-Yeast, then pour in the Butter and Milk, and make these into a Paste, and let it stand a Quarter of an Hour by the Fire to rise, then mould it and roll it into Cakes pretty thin; prick them all over pretty much, or they will blister; so bake them a Quarter of an Hour.

CHAP. XXV.

Of PICKLING.

To pickle Walnuts.

TAKE Walnuts about *Midsummer*, when a Pin will pass through them, and put them in a deep Pot, and cover them over with ordinary Vinegar; change them into fresh Vinegar once in fourteen Days 'till six Weeks be past; then take two Gallons of the best Vinegar, and put into it Coriander Seeds, Carraway Seeds, Dill Seeds, of each one Ounce grossly bruised, Ginger sliced three Ounces, whole Mace one Ounce, Nutmeg bruised two Ounces, Pepper bruised two Ounces, give all a Boil or two over the Fire, and have your Nuts ready in a Pot, and pour the Liquor boiling hot over them, so do for nine Times.

Another Way.

YOU must take Walnuts about *Midsummer*, when a Pin will pass through them; and put them in a deep Pot, and cover them over with ordinary Vinegar; change them into fresh Vinegar once in fourteen Days, so do four Times; then take six Quarts of the best Vinegar, and put into it an Ounce of Dill Seeds grossly bruised, Ginger sliced three Ounces, Mace whole one Ounce, Nutmegs quartered two Ounces, whole Pepper two Ounces, give all a Boil or two over the Fire, then put your Nuts into a Crock, and pour your Pickle boiling hot over them; cover them close 'till 'tis cold to keep in the Steam; then have

they are hot, pull off the Papers from them, and put them in a Sieve, and set them in the Oven to dry; keep them in Boxes with Papers between.

To make French Bread.

GET half a Peck of fine Flour, put to it fix Yolks of Eggs, and four Whites, a little Salt, a Pint of good Ale-Yest, and as much new Milk, made a little warm as will make it a thin light Paste, stir it about with your Hand, but by no Means knead it; then have ready fix wooden Quart Dishes, and fill them with Dough; let them stand a Quarter of an Hour to heave, and then turn them out in the Oven, and when they are baked rasp them; the Oven must be quick.

To make the thin Dutch Biskets.

GET five Pounds of Flour, and two Ounces of Caraway Seeds, half a Pound of Sugar; and something more than a Pint of Milk, warm the Milk, and put into it three Quarters of a Pound of Butter; then make a Hole in the Middle of your Flour, and put in a full Pint of good Ale-Yest, then pour in the Butter and Milk, and make these into a Paste, and let it stand a Quarter of an Hour by the Fire to rise, then mould it and roll it into Cakes pretty thin; prick them all over pretty much, or they will blister; so bake them a Quarter of an Hour.

CHAP. XXV.

Of PICKLING.

To pickle Walnuts.

TAKE Walnuts about *Midsummer*, when a Pin will pass through them, and put them in a deep Pot, and cover them over with ordinary Vinegar; change them into fresh Vinegar once in fourteen Days 'till six Weeks be past; then take two Gallons of the best Vinegar, and put into it Coriander Seeds, Carraway Seeds, Dill Seeds, of each one Ounce grossly bruised, Ginger sliced three Ounces, whole Mace one Ounce, Nutmeg bruised two Ounces, Pepper bruised two Ounces, give all a Boil or two over the Fire, and have your Nuts ready in a Pot, and pour the Liquor boiling hot over them, so do for nine Times.

Another Way.

YOU must take Walnuts about *Midsummer*, when a Pin will pass through them; and put them in a deep Pot, and cover them over with ordinary Vinegar; change them into fresh Vinegar once in fourteen Days, so do four Times; then take six Quarts of the best Vinegar, and put into it an Ounce of Dill Seeds grossly bruised, Ginger sliced three Ounces, Mace whole one Ounce, Nutmegs quartered two Ounces, whole Pepper two Ounces, give all a Boil or two over the Fire, then put your Nuts into a Crock, and pour your Pickle boiling hot over them; cover them close 'till 'tis cold to keep in the Steam; then have

Gallipots ready, and place your Nuts in them 'till your Pots are full; put in the Middle of each Pot, a large Clove of Garlick stuck full with Cloves, and strew over the Tops of the Pots, Mustard Seed finely beaten, a Spoonful, or more, or less, according to the Bigness of your Pot; then put your Spice on, and lay Vine Leaves, and pour on the Liquor, and lay a Slate on the Top to keep them under the Liquor. Be careful not to touch them with your Fingers, least they turn black, but take them out with a Wooden Spoon; put a Handful of Salt in with the Spice. When you first boil the Pickle, you must likewise remember to keep them under the Pickle they are first steep'd in, or they will lose their Colour: Tye down their Pots with Leather. A Spoonful of this Liquor will relish Sauce for Fish, Fowl, or Fricassey.

Another Way.

WE take Nuts fit to preserve, prick them full of Holes and cut the Slit in the Crease half through. Put them as you do them into Brine; let them lie three Weeks, changing the Brine every four Days, take them out with a Cloth, and wipe them dry, put them in a Pot, with a good deal of bruised Mustard Seed, then have your Pickle ready, which must be Wine Vinegar, as much as will cover them; put in Cloves, Mace, Ginger, Pepper, Salt, three or four Cloves of Garlick, stuck with Cloves, and pour your Liquor boiling hot upon them, and keep them close tied for a Fortnight: Boil the Pickle again, so do three Times, put Oil on the Top.

Mushrooms.

Mushrooms.

WE take only the Bottoms, wash them in Milk and Water with a Flannel; put Milk on the Fire, and when it boils, put in your Mushrooms and give them four or five Boils, and have in Readiness a Brine, made with Milk and Salt, and take them out of the boiling Brine, and put them into the Milk Brine and cover them up all Night; then have a Brine with Water and Salt, boil it, and let it stand to be cold, and put in your Buttons and wash them in it. When you first boil your Mushrooms, you must put with them an Onion and Spice; then have in Readiness a Pickle, made with half White Wine, and half White Wine Vinegar; boil in it Ginger, Mace, Nutmegs and whole white Pepper; when 'tis quite cold, put your Mushrooms into the Bottles, and some Bay Leaves on the Sides, and strew between, some of your boiled Spice; then put in the Liquor, and a little Oil on the Top; cork and rosin the Top; set them cool and dry, and the Bottoms upwards.

Another Way.

TAKE small Buttons, cut the Dirt from the Bottoms of the Stalks, wash them with Salt, Water, and Milk, rub them 'till they are clean, then boil Salt, Water and Milk, and when it boils, throw in your Mushrooms, and when they have boiled quick and white, strain them through a Cloth, and cover them up with the rest of the Cloth, and let them cool in it: Take for the Pickle half White Wine, and half Vinegar, with sliced Nutmeg and Ginger, whole Pepper, Cloves and Mace; then stop them in Glasses.

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Another

Another Way.

SCRAP E or peel them, throw them into Water, and then take them out clear from the Water, and set them over the Fire and boil them with Salt; skim and strain them thro' a Sieve, put them in Salt and Water, made strong, and let them lie there three Hours, then put them into Beer Vinegar, and let them stand two Days, then put them into White Wine Vinegar, with an equal Quantity of Mace, Cloves, Nutmeg, White Pepper and Ginger; boil the Pickle, but not the Spice, and let it be cold before you put it to the Mushrooms.

To pickle Samphire.

GATHER your Samphire in *May*, pick it, and lay it for two Days in Salt and Water; then take it out, and put it into a Pot and soak it well in the best White Wine Vinegar, and set it over a clear gentle Fire, cover it close till it is green and crisp, and put it into Pots, or Glasses, tied down close with a Bladder, or Leather.

To pickle French Beans.

TAKE *French Beans*, before they have any Strings, and lay them in an Earthen Pot, betwixt every Layer of Beans, a Handful of Salt, then let them stand till they are shrunk, and the Salt pretty well dissolved, then cover them with Vinegar: Before you boil them for use, you must steep them an Hour in Water; then hang them on the Fire, putting them in when the Water is cold: When they are boiled, let them stand till they are cold, and cover them with White Wine Vinegar.

Another

Another Way.

PUT them a Month in Brine very strong, then drain them from the Brine; and for the Pickle, take the best White Wine Vinegar, a Handful of Salt, a quarter'd Nutmeg, whole Pepper, Cloves, Mace, and three Races of Ginger, boil'd together, pour it to the Beans boiling hot, keep them down close two Days, and then green them over the Fire, in their Pickle 'till scalding hot, and green; stove them down close, and when cold, cover them with a wet Bladder and Leather.

Another Way.

CUT off the Stalks of young *French Beans* before they are ripe, then take good White Wine Vinegar, and boil it with Pepper, Ginger and Salt, and season it to your Palate, and let it stand 'till it is cold, and put the Beans in an earthen Pot, and pour in the Pickle, and cover them close for three Weeks; then take the Pickle and boil it and put it to the Beans, if green, if not, boil it again: When boiling, pot and cover them close, and when they are cold, they are fit for use. If they should change Colour, let the Pickle be boil'd again, and pour'd over them scalding hot.

To pickle Codlings.

GAther Codlings green and near full grown, blanch them, that is, scald them in soft Water 'till the Skin will peel off, then prepare your Pickle of Vinegar and Bay Salt, about a large Spoonful of Salt to a Quart of Vinegar, three or four Cloves of Garlick, a Quarter of an Ounce of
Ginger

Ginger sliced, and as much whole Pepper; boil this in a Brass-pan, with a Piece of Allum as big as a Horse Bean, for half a Quarter of an Hour, and pour it hot upon your Codlings, covering the Mouth of the Jar with a Cloth, and let it stand by the Fire-side; boil the Pickle again the Day following and apply it as before, and repeat the same till your Codlings are as green as you desire, and when they are quite cold, cork them close, and set them by in a dry Place. There is one Thing that must, however, be observed in all these Picklings, which is, that if the Pickles do not come to their fine green Colour presently, by boiling often of the Pickle at first, yet by standing three or four Weeks, and then boiling the Pickle a fresh, they will come to a good Colour, and then your Pickles will eat the firmer and keep the longer when they are not too soon brought to Colour.

To pickle Cauliflowers.

CUT the whitest and closest Cauliflowers, before they are brown, the Length of your Finger from the Stalks, and boil them very little in a Cloth in Milk and Water, not till they are tender; then take them out, and let them be cold: For the Pickle take the best White Wine Vinegar, Cloves, Mace, a Nutmeg quarter'd, a little whole Pepper, and a Bay Leaf, so let these boil, and when cold, then put in your Cauliflowers. In three or four Days they'll be fit to eat.

To pickle Cucumbers.

WIPE your Cucumbers very clean with a Cloth, then get so many Quarts of Vinegar as you have Hundreds of Cucumbers, and take Dill and Fennel and cut it

it small, and put it to the Vinegar, and set it over the Fire in a Copper-Kettle and let it boil, and then put in your Cucumbers 'till they are warm through, but not boiled, while they are in, when they are warm through, pour all out into a deep earthen Pot, and cover it up very close 'till the next Day, then do the same again, but the third Day season the Liquor, before you set it over the Fire; put in Salt 'till 'tis brackish, some sliced Ginger, whole Pepper and whole Mace; then set it over the Fire again, and when it boils, put in your Cucumbers: When they are hot thro' pour them into the Pot, covering it close; when they are cold put them in Glasses, and strain the Liquor over them; pick out the Spice, and put to them; cover them with Leather.

Another Way.

AFTER having wash'd your Cucumbers, then put them into a Pan, and make a Brine with Water and Salt, strong enough to bear an Egg; boil it up to skim it clean, and put it to your Cucumbers boiling hot; cover it very close, and let it stand twenty Days; then take them out of the Brine, and put them into another Pot, with some Fennel, Dill, and some *Jamaica* Pepper, and pour into them as much boiling Vinegar as will cover them, and let them stand seven or eight Days, and if you think they are not green enough, you must boil up the Vinegar again, and put it to them as before. Keep them close stopp'd.

To pickle Cucumbers in Slices.

YOU must take Cucumbers at their full Bigness, but not yellow, and slice them pretty thick; slice an Onion or two with them, and strew a good deal of Salt on them;

them; let them stand to drain all Night; then pour the Liquor clean from them; dry them in a coarse Cloth, and boil as much Vinegar as will cover them, with whole Pepper, Mace, and a quarter'd Nutmeg; pour it scalding hot on your Cucumber Slices, keeping them very close stopp'd; in two or three Days heat your Liquor again, and pour over them; so do two or three Times more, then tie them up with Leather.

Melons or large Cucumbers.

TAKE the largest and greenest Cucumbers, cut out a Piece the Length of your Cucumbers in one of the Sides, cleanse the Seeds from them and dry them well, then put into them some Cloves, Mace, whole Pepper, and Mustard Seed; peel two or three Cloves of Garlick and the same Quantity of Shalot, some Ginger sliced thin, according to the Quantity you make, and put in a little Salt; lay the Piece in its place, that you cut out of the Side, and tie it close with Packthread, and lay them in an earthen Pan, and put to them as much White Wine Vinegar as will cover them, with half a Pint of made Mustard to three Pints of Vinegar and a Bay Leaf, with Salt according as you like; let them lie in this Pickle nine Days; then put them into a Brass-kettle, and set them over the Fire to make them green; stop them down very close, and let them have but one or two Boils at a Time, take them off, but let them still be close stopp'd, and let them stand to green, but set them on the Fire again, and so order them 'till they are very green; then take them out of the Pickle, and put them into a Jarr, or Pot; boil the Pickle, and put it to them

them boiling hot, and tie them over with Leather, and use them when you please.

Melons or large Cucumbers another Way.

SCOOPE them at one End and take out the Pulp clean, and fill them with scrap'd Horse-Radish, slic'd Garlick, Ginger, Nutmeg, whole Pepper, and large Mace. Take for the Pickle, the best White Wine Vinegar, a Handful of Salt, a quarter'd Nutmeg, whole Pepper, Cloves, Mace, and two or three Races of Ginger, boil'd together, and pour it to the Melons or Cucumbers boiling hot, stow them down close two Days; when you intend to green them, set them over the Fire in a Bell-Metal-Kettle, in their Pickle, 'till they are scalding hot and green, then stow them down close: When they are cold, cover them with a wet Bladder and Leather.

Asparagus.

HAVING gather'd your Asparagus, lay them in an earthen Pot, make a Brine of Water and Salt, strong enough to bear an Egg, and pour it hot on them; keep it close covered: When you use them hot, lay them in cold Water for two Hours, then boil and butter them for the Table; and if you use them as a Pickle, boil them and lay them in Vinegar.

Broom Buds.

PUT your Broom Buds into little Linnen Bags, tie them up, and make a Pickle of Bay Salt and Water boiled, strong enough to bear an Egg; put your Bags in a Pot, and when your Pickle is cold, put it to them;
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keep close, and let them lie 'till they turn black, then shift them two or three Times 'till they turn green, then take them out and boil them as you have Occasion for them; when they are boiled, put them out of the Bag, in Vinegar: They will keep a Month after they are boiled.

Radish Pods.

HAVING gathered the youngest Pods, put them in Water and Salt 24 Hours; then make a Pickle for them of Vinegar, Cloves, Mace, whole Pepper; boil this and drain the Pods from the Salt and Water, and pour the Liquor on them boiling hot; put to them a Clove of Garlick a little bruised.

Purslain Stalks.

AFTER washing your Stalks, cut them in Pieces six Inches long; boil them in Water and Salt pretty quick, take them up, and drain them, and when cold, make a Pickle of stale Beer, White Wine Vinegar and Salt, put them in and cover them close.

Cabbage.

YOU may do it in Quarters, or shave it in long Slices, and scald it about four Minutes in Water and Salt; then take it out and cool it; boil up some Vinegar and Salt, whole Pepper, Ginger and Mace; when your Pickle is boiled and skimmed, let it be cold, and then put in your Cabbage; cover it presently and it will keep white.

Red Cabbage is done the same Way.

Onions.

Onions.

LET them be of a small Size and white; parboil them and let them cool; make your Pickle with half Wine, half Vinegar, put in some Mace, Slices of Nutmeg, Salt, and a little Bit of Ginger, boil this up together, and skim it well, then let it stand 'till cold, put in your Onions and cover them down: If they should mother, boil them over again, and skim them well, and let them be quite cold before you put in your Onions, and they will keep all the Year.

Sellery.

HAVING Sellery, pick it two Inches in Length, set them off, and let them cool; put your Pickle in cold, the same Pickle will do as for Cabbage.

Artichokes.

YOU must take out the Bottoms whole and firm; they must not be above three Parts boiled, and the same Pickle will do as above-mentioned, only instead of Ginger put in Slices of Nutmeg; cover them close, and they will keep all the Year.

Ashen Keys.

HAVING those which are young, plump and very tender, parboil them in a little fair Water, then take a Pint of White Wine, half a Pint of Vinegar, the Juice of a Couple of Lemons, and a little Bay Salt, and boil them together; let it stand by 'till it is cold, then put in the Ashen Keys into the Pickle, and cover them.

Nasturtium Buds.

Gather your little Knobs quickly after your Blossoms are off; put them in cold Water and Salt for three Days, shifting them once a Day, then make a Pickle (but do not boil it at all) of some White Wine, some White Wine Vinegar, Shalot, Horse-Radish, Pepper, Salt, Cloves, and Mace whole, and Nutmeg quarter'd, then put in your Seeds, and stop them close: They are to be eaten as Capers.

Barberries.

WE take of White Wine Vinegar and fair Water, an equal Quantity, and to every Pint of this Liquor put a Pound of Six-penny Sugar; set it over the Fire, and bruise some of the Barberries and put in it, and a little Salt; let it boil near half an Hour, then take it off the Fire and strain it, and when 'tis perfectly cold, pour it into a Glass over your Barberries; boil a Piece of Flannel in the Liquor and put over them, and cover the Glass with Leather.

Another Way.

YOU must take Water, and colour it red with some of the worst of your Barberries, and put Salt to it, and make it strong enough to bear an Egg, then set it over the Fire, and let it boil half an Hour; scum it, and when 'tis cold strain it over your Barberries; lay something on them to keep them in the Liquor, and cover the Pot or Glass with Leather.

Lemons

Lemons.

SCRAP E twelve Lemons with a Piece of broken Glas; then cut them cross into four Parts, down right, but not quite through, but that they will hang together; then put in as much Salt as they will hold, and rub them well, and strew them over with Salt, let them lie in an earthen Dish, and turn them every Day for three Days; then slice an Ounce of Ginger very thin, and salted for three Days; twelve Cloves of Garlick parboiled, and salted three Days, a small Handful of Mustard Seed bruised, and searced through a Hair-sieve; some red *Indian* Pepper, one to every Lemon. Take your Lemons out of the Salt and squeeze them gently, and put them into a Jarr, with the Spice, and cover them with the best White Wine Vinegar: Stop them up very close, and in a Month's Time they will be fit to eat.

Elder Buds, or Plumb Buds.

HAVING caus'd Water and Salt to be boil'd together, throw in the Buds, and let them boil for a while, but not 'till they are tender; then strain them, and set them by to cool. In the mean Time, having provided a convenient Quantity of White Wine Vinegar, boil it with two Blades of Mace and a little whole Pepper: Put your Buds into this Pickle, and let them stand nine Days, which being expir'd, they must be scalded in a Brass-kettle six several Times, 'till they are as green as Grass, taking Care to prevent their growing soft; then they are to be put into Pots and tied down with Leather. Plumb Buds may be pickled after the same Manner.

Gerkins.

Gerkins.

PU T them into a Brine strong enough to bear an Egg, for three Days; then drain them and pour on your Pickle (as on the Melons) boiling hot, having some Dill Seeds in your Pots, cover them very close two Days, and when you green them, set them over the Fire as before.

Beet Root, or Turnips.

BO I L your Beet Root in Water, and Salt, and Spice, a Pint of Vinegar, a little Cochineal, and when they are half-boil'd put in your Turnips, being par'd; when they are boil'd, take them off the Fire, and keep them in this Pickle. Carrots may be done the same Way, but without the Cochineal.

Oysters.

PArboil a Quart of *Milton* Oysters in their own Liquor. For the Pickle take a Pint of White Wine, a Pint of Vinegar, and their own Liquor, with Mace, Pepper, and Salt; boil and scum them: When 'tis cold, keep the Oysters in this Pickle.

Muscles or Cockles.

TA K E your fresh Muscles, or Cockles, wash them very clean, and put them in a Pot over the Fire, 'till they open; then take them out of their Shells, and pick them clean, and lay them to cool; then put their Liquor to some Vinegar, whole Pepper, Ginger sliced thin, and Mace, set it over the Fire; when 'tis scalding hot, put in your Muscles, and let them stew a little; then pour out the Pickle from them, and when both are cold, put them in
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an earthen Jug, and cork it up close; in two or three Days they will be fit to eat.

Pickled Pigeons.

BONE them as whole as possible, and stowe them in Rhenish Wine and Vinegar, and two Slices of Lemon; season with Pepper and Salt, and when tender take them out; let your Liquor be cold, skim off the Fat and pour it off clear; then put your Pigeons into the Pickle, put in some Mace, Nutmeg and a Bay Leaf.

To pickle Neats Tongues.

YOU must take white Salt and Bay Salt, of each one Pound, Salt Petre and *Sal Prunella* of each one Ounce, and a Quarter of a Pound of brown Sugar: Let all these be boiled together to a very strong Brine, and the Scum taken off clean as it rises: When the Liquor is cold, pour it into a Tub or other Vessel, put in your Tongues and let them lie cover'd at their full Length; turn them thrice a Week, and in three Weeks they'll be fit to boil: They may be kept in the Pickle as long as you please; or else you may rub them with Bran and hang them up in your Chimney, to be eaten cold.

Another Way to pickle Pigeons.

BONE your Pigeons, beginning at the Rump; then take Cloves, Mace, Nutmeg, Pepper, Salt, Thyme, Lemon Peel, beat the Spice, shred the Herbs and Lemon Peel very small, and season the Insides of your Pigeons, and then sew them up, and place the Legs and Wings in Order; then season the Outside and make a Pickle for them.

To

To a Dozen of Pigeons two Quarts of Water, one Quart of White Wine, a few Blades of Mace, some Salt, some whole Pepper, and when it boils, put in your Pigeons, and let them boil till they are tender, then take them out and strain out the Liquor, and put your Pigeons in a Pot, and when the Liquor is cold, pour it on them; when you serve them to the Table, dry them out of the Pickle, and garnish the Dish with Fennel or Flowers. Eat them with Vinegar or Oil.

Beef, or Pork, to be salted for boiling immediately from the Shambles.

GET any Piece of Beef you desire to boil, or Pork for the same, dressing it fresh from the Shambles, or Market, salt it very well, just before you put it into the Pot; then as soon as your Meat is salted, take a coarse Linnen-Cloth, and flour it very well, and then put the Meat into it, and tie it up close; put this into a Kettle of boiling Water, and boil it as long as you would any salt Piece of Beef of the same Bigness, and it will come out as salt as a Piece of Meat, that had been salted four or five Days; but by this Way of salting, one ought not to have Pieces of above five or six Pounds Weight. *N. B.* If to half a Pound of common Salt, you put an Ounce of Nitre, or Salt Petre, it will strike a Redness into the Beef, but the Salt Petre must be beat fine, and well mix'd with the common Salt.

Salmogundy.

MINCE very fine two boiled or roasted Chickens or Veal, which you like best: Mince also very small the Yolks and the Whites of hard Eggs by themselves: Shred

Shred also the Pulp of Lemon very small; then lay in the Dish a Layer of the minced Meat, a Layer of the Yolks, and then a Layer of the Whites of Eggs, over which a Layer of Anchovies, and on them a Layer of the shred Pulp of Lemon, next a Layer of Pickles, then a Layer of Sorrel, and last of all a Layer of Spinach and Cloves, or of Shalots shred small: Having thus filled the Dish, set an Orange or Lemon on the Top, and garnish with scrap'd Horse-Radish, Barberries and Slices of Lemon; let the Sauce be Oil, beat up thick with the Juice of Lemons, Salt and Mustard. We serve this Dish in the second Course, or for a Side-Dish, or a Middle Dish for Supper.

To pickle Herrings, or Mackarel.

CUT off the Heads and Tails of your Fish, gut them, wash them, and dry them well; then take two Ounces and a half of Salt Petre, three Quarters of an Ounce of *Jamaica* Pepper, and a Quarter and half Quarter of white Pepper, and pound them small; an Ounce of Sweet Marjoram and Thyme chopp'd small; mix all together, and put some within and without the Fish; lay them in an earthen Pan, the Roes at Top, and cover them with White Wine Vinegar, then set them into an Oven, not too hot, for two Hours. This is for fifteen; and, after this Rule, do as many as you please.

To pickle Smelts to exceed Anchovies.

FIRST wash and gut them clean, then lay them in Rows, and put between every Layer of Fish, Pepper, Nutmeg, Mace, Cloves, and Salt, well mix'd, and four Bay Leaves, powder'd Cochineal, and Petre Salt, beat

and mix'd with Spice; boil Red Wine Vinegar, enough to cover them, and put to them when quite cold.

To pickle Pork.

GET the principal Pieces of Pork, and salt them lightly with ordinary Salt; then lay them hollow, that the Blood may drain from it, with the Flethy Side downwards; let it lie two or three Days amongst the Salt; put some beaten white Pepper, and a few Cloves bruis'd; salt it well, and pack it very close in the Thing you keep it in, with the Rind downwards, cover it with Salt, and when it has stood near three Weeks, put in so much Salt Pickle as will cover it; and then lay a false Bottom on the Top, to keep it under Pickle. We put the ordinary and bony Pieces by themselves.

Souce for Brawn.

HALF Beer and half Water, and Wheat Bran and Salt boiled well together, and so strain it; and when it is cold, add more Salt, and in a Fortnight new boil it.

Liquor for Sturgeon.

BOIL Beer Vinegar very well, with a little Salt, and let it be quite cold; then pour it into the Fish and cover it very close.

To keep Anchovies.

YOU must take Anchovies, and cover them two Inches thick with Bay Salt.

To keep Mangoes and Bamboes.

MINGLE Mustard and Vinegar and cover them close.

To make Verjuice.

WE take Crabs as soon as the Kernels turn black, and lay them in a Heap to sweat, then pick them from Stalks and Rottenness, and then in a long Trough with stamping Beetles, stamp them to Mash, and make a Bag of coarse Hair-Cloth, as square as the Press; fill it with the stamp'd Crabs, and being well pressed, put it up in a clean Vessel.

Very good Vinegar.

TAKE Spring Water, what Quantity you please, put it into a Vessel or Stone Bottle, and to every Gallon put two Pounds of *Malaga* Raisins, lay a Tile over the Bung, and set the Vessel in the Sun 'till it is fit for use. If you put your Water and Raisins into a Stone Bottle, you may put it in the Chimney Corner, near the Fire, for a convenient Time, and it will do as well as if set in the Sun.

To distil Vinegar for Mushrooms.

PUT to a Gallon of Vinegar an Ounce and a half of Ginger sliced, one Ounce of Nutmegs bruised, half an Ounce of Mace, half an Ounce of white Pepper, as much *Jamaica* Pepper, both bruised, a few Cloves; distil this. Take Care it does not burn in the Still.

To make Gooseberry Vinegar.

BRUISE Gooseberries, full ripe, in a Mortar; then measure them, and to every Quart of Gooseberries put three Quarts of Water, first boiled, and let stand 'till cold; let it stand twenty four Hours, then strain it through Canvas, then Flannel; and to every Gallon of this Liquor, put one Pound of feeding brown Sugar, stir it well, and barrel it up: At three Quarters of a Year old 'tis fit for Use; but if it stand longer, 'tis the better. This Vinegar is likewise good for Pickles.

To make Rose or Elder Vinegar.

FIRST take Roses dried, or dried Elder Flowers, put them into several double Glasses, or Stone Bottles, and set them in the Sun, by the Fire, or in a warm Oven; when the Vinegar is out fill them up again.

To make Mushroom Powder.

WASH a Peck of Mushrooms, and rub them clean with a Flannel Rag, cutting out all the Worms, but do not peel off the Skins; put to them sixteen Blades of Mace, forty Cloves, six Bay Leaves, twice as much beaten Pepper as will lie on half a Crown; a good Handful of Salt, a Dozen of Onions, a Piece of Butter as big as an Egg, and half a Pint of Vinegar; stew these as fast as you can; keep them stirring 'till they have spent their Liquor; keep the Liquor for use, and dry the Mushrooms first on a broad Pan in the Oven; afterward put them on Sieves, 'till they are dry enough to pound all together into Powder. This Quantity usually makes half a Pound.

Another

Another Sort of Mushroom Powder.

TAKE the large Mushrooms, wash them clean from Grit, cut off the Stalks, but do not peel or gill them, so put them into a Kettle over a Fire, but no Water, put a good Quantity of Spice, of all Sorts, two Onions stuck with Cloves, a Handful of Salt, some beaten Pepper, and a Quarter of a Pound of Butter; let these stew 'till the Liquor is dried up in them, then take them out, and lay them on Sieves to dry, 'till they will beat to Powder, press the Powder hard down in a Pot, and keep it for use, what Quantity you please, at a Time for Sauce.

To make English Ketchup.

WE take a wide mouth'd Bottle, put therein a Pint of the best White Wine Vinegar; then put in ten or twelve Cloves of Shalot, peeled and just bruised, then take a Quarter of a Pint of the best Langoon White Wine, boil it a little, and put to it twelve or fourteen Anchovies wash'd and shred, and dissolve them in the Wine, and when cold, put them in the Bottle; then take a Quarter of a Pint more of White Wine, and put in it Mace, Ginger sliced, a few Cloves, a Spoonful of whole Pepper just bruised; let them all boil a little, when they are near cold, slice in almost a whole Nutmeg, and some Lemon Peel, and likewise put in two or three Spoonfuls of Horse-Radish; then stop it close, and for a Week shake it once or twice a Day; then use it; 'tis good to put into Fish Sauce, or any savoury Dish of Meat; you may add to it the clear Liquor that comes from Mushrooms.

CHAP XXVI.

OF POTTING.

To pot Hare.

FIRST bone your Hare, then half lard it, and season it well, then lay it in a deep Pan; put in one Pound of Sewet chopp'd, and two Pounds of Butter, cover it and bake it tender, and take out the larded Pieces and squeeze them dry; put them into your Pot again, and cover them with clarify'd Butter; beat the other very well in a Mortar, and put it in your Pot, squeeze it hard down, and cover with clarify'd Butter.

To pot Tongues.

LET Neats Tongues, that look red, be taken out of the Pickle; cut off the Roots and boil them 'till they may be easily peel'd: For the Seasoning, take Salt, Pepper, Nutmeg, Cloves and Mace, and rub it well into them, and set them in the Oven. When they are bak'd, take them out, and turn them into another Pot to be kept for use: At the same Time, pour off all the Butter, keep back the Gravy, and cover your Tongues with other melted Butter an Inch deep.

To pot Venison.

TAKE an Haunch of Venison, not hunted, and bone it; let three Ounces of Pepper, beaten, twelve Nutmegs with a Handful of Salt, be mingled together with

with Wine Vinegar: Wet your Venifon with the Vinegar, and feafon it; then with a Knife make Holes on the Lean Side of the Haunch, and ftuff it as you would do Beef with Parfley: Afterwards, having laid it in the Pot, with the Side downward, clarify three Pounds of Butter, put it thereon with Pafte over the Pot; let it ftand in the Oven five or fix Hours, then take it out, and with a Vent prefs it down to the Bottom of the Pot; when 'tis cold, take the Gravy off from the Top of the Pot, boil it 'till above half be confumed, and put it in again with the Butter on the Top of the Pot.

To pot Beef like Venifon.

CUT a large Veiny-piece of Beef into four Pieces; skin it and beat it with a Rolling-pin: Then let it be well rubb'd with *Sal Prunella* and Salt Petre powdered very fine, and laid in a Tray for two Days; that Time being expired, take it out, and feafon it pretty high with Salt and Pepper; afterwards, having cut Beef Sewet into long Slices, let them be feafoned in like Manner, and difpofed of in the Bottom of a Pot; lay your Meat over the Sewet, alfo two Pounds of fresh Butter broken into fmall Pieces on the Top, and fet in to a hot Oven: When your Beef is bak'd, take it out of the Pot with a Skimmer, fo as to drain it from the Gravy; clear it from the Skins and Veins, and pound it in a Mortar with a little of the Butter that was founmed off; then put it into another Pot, and pour all the Butter over it, keeping back the Gravy. Venifon may be potted after the fame Manner, only you muft not beat it in a Mortar, and Black Pepper is to be ufed inftead of White.

To pot Pork.

HAVING a Leg, or any fleshy Piece of Pork, skin it and cut it out in Pieces, beat it in a Mortar very fine; season it high with Salt and Pepper; shred a good Handful of Sage, a Handful of Rosemary, mix it together, and put it into a Pot to bake, with a Pound of Butter, bake it with brown Bread, and when it comes out of the Oven, take it out with Care, and drain it from the Gravy; then put it into a dry Pot, and press it down close and hard; skim off all the Butter and put to it, and clarify as much more as will cover an Inch above the Meat; then wet Paper, cover it and set it in your Cellar: In four Days cut it.

To pot Lobsters.

WE boil the Lobsters 'till they will come out of their Shells; then take the Tails and Claws, and season them with Mace, Salt and Pepper; then put them into a Pot and bake them with sweet Butter, and when they come out of the Oven, take them out of the Pot, and put them into a long Pot, and clarify the Butter they were baked in, with as much more as will cover them very well; set them by for Use.

To pot Salmon.

HAVING cut your Salmon the Bigness of your Pots you design to keep it in, then scale it, wash it, and put it in a large long Pan, and cover it over with Butter; season with *Jamaica* Pepper and Salt, and when bak'd, take it out as whole as you can and lay it in your Pot, and cover with clarify'd Butter.

To pot a Pike.

YOU must scale it, cut off the Head, split it and take out the Chine Bone; then strew all over the Inside some Bay Salt and Pepper, and roll it up round, lay it in a Pot and bake it one Hour; then pour all the Liquor from it, and cover it with clarify'd Butter, and it will be red like Salmon.

To pot Charrs.

AFTER having cleans'd them, cut off the Fins, Tails, and Heads; then lay them in Rows in a long baking Pan; cover them with Butter, and season them with All-spice, Salt, Mace, and three Bay Leaves, and bake them one Hour; then take them out and drain them very well and dry from that Liquor; you may put them either singly or two in a Pot, and cover them with clarify'd Butter; let them stand 'till cold.

To pot Lampreys.

SKIN them and cleanse them with Salt, and then wipe them dry; beat some All-spice very fine, mix it with Salt, Cloves and Mace beaten, then turn them round and season them and lay them on one another when you bake them; but when you pot them, if they be large, one will be enough for a Pot, bake them one Hour and drain them dry, and put some clarify'd Butter over and they will keep the Year round.

To pot Eels.

LET your Seasoning be *Jamaica* Pepper, common Pepper, pounded fine, and Salt; strew some of this at the Bottom of an earthen Pan, then cut your Eels and
4 C lay

lay them over it; strew some more of the Seasoning upon them, and put in another Layer of Eels, and so in this Manner until you have put in all your Eels, and then place a few Bay Leaves on the Top of them: Pour in as much common Vinegar as you think convenient, and a like Quantity of Water; cover the Pan with brown Paper and bake them: When you take them out of the Oven, pour off the Liquor; then take as much clarify'd Butter as is proper to cover them handsomely, pour it upon them and lay by for use.

To pot Fowls.

LET them be pick'd clean, and bone the Breasts and singe them with white Paper, and make them clean with a dry Cloth: Be sure not to wash them, for then they will mould, and not keep. Season them well with Salt, Pepper, Cloves and Mace, and let them lay 'till the next Day; then put them in an earthen Pot, with their Breasts downwards; then clarify as much Butter as will cover them, you may, if you will, strew over them some whole Pepper and Mace; tie the Pot down close, and bake them, if they are full grown Fowls, they will take two Hours; and after they are baked, let them stand an Hour; then take them out of the Butter, and drain them from the Gravy, and put them into another Pot with their Breasts upwards and fill their Caws with good Butter, and fill the Pot an Inch with the Butter you baked them with; but be careful first to pour it from the Gravy; and if you have not enough, you must clarify some more.

Ducks are done the same Way as Fowls.

To

To pot Pigeons.

TRUSS your Pigeons and season them with Pepper, Salt, Mace, Nutmeg and Cloves, as high as you think fit, and put them in an earthen Pot, cover them with Butter and bake them; when enough, pour out, and drain away the Butter; and when they are cold, cover them with clarify'd Butter.

To pot Rabbits.

BONE half a Dozen Rabbits; mince them fine, and season them with Pepper, Salt, Nutmeg, and Mace, pretty high; then take some Ham, and lay between each Laying of the Rabbits, and fill your Pot with Butter, and set it in the Oven; about four Hours will do it. When you draw it, pour out the Butter it was baked with, and the Fat, and put your Meat in a fresh glaz'd Pot, and cover it an Inch thick with clarify'd Butter.

Potted Curlews.

HAVING truss'd them cross-legg'd, cut off the Heads, or thrust them through like a Woodcock; season with Pepper, Salt, and Nutmeg; gut them first, then put them into a Pot with two Pounds of Butter; cover them and bake them one Hour, then take them out, and when cold squeeze out all the Liquor and lay them in your Pot and cover them with clarify'd Butter.

Potted Wheat Ears.

THEY are a *Tunbridge* Bird. Pick them very clean; season them with Pepper and Salt, put them in a Pot, cover them with Butter and bake them one Hour,

take them and put them in a Colander to drain the Liquor away ; then cover them with clarify'd Butter and they will keep.

To pot Mushrooms.

RUB the best Mushrooms with a woollen Cloth, those that will not rub, peel, and take out the Gills, and throw them into Water as you do them ; when they are all done, wipe them dry, and put them in a Sauce-pan, with a Handful of Salt, and a Piece of Butter, and stew them 'till they are enough, shaking them often, for fear of burning ; then drain them from their Liquor, and when they are cold, wipe them dry, and lay them in a Pot, one by one, as close as you can, 'till your Pot be full ; then clarify Butter ; let it stand 'till it is almost cold, and pour it into your Mushrooms. When cold, cover them close in your Pot. When you use them, wipe them clean from the Butter, and stew them in Gravy, thicken'd as when fresh.

C H A P. XXVII.

of C O L L A R I N G.

To collar a Breast of Mutton.

GET a large Breast of Mutton, take off the red Skin, and all the Gristles and Bones, then grate White Bread, and the Yolks of two or three hard Eggs, a little
Lemon

Lemon Peel, Sweet Herbs of all Sorts, and Cives, Pepper, Salt and Spice; mix these all together; wash six Anchovies and lay them over the Meat; then strew your Seasoning over it, roll it hard, and bind it with Tape, and you may bake, boil or roast it: Cut it in Pieces as thick as three Fingers, and serve it with strong Gravy Sauce, and garnish it as you please, with fryed Oysters, or Forc'd-Meat, or, if you please both.

To collar Beef.

BONE a Breast of young Beef, then make a Brine of three Gallons of Water, one Pound of Bay-Salt, two Pounds of White Salt, half an Ounce of Salt Petre; make the Brine strong enough to bear an Egg; then lay your Beef in the Brine nine Days; then take it out, and beat it with a Rolling-pin very well; season it with half an Ounce of Mace, six Nutmegs, which is best, shred fine, and not pounded; an Ounce of Bay-Berries, some dried Sweet Marjoram, powder'd small, two Dozen of Cloves, an Ounce of Pepper, a Handful or two of white Salt, beaten in a Mortar. Mix all your Seasonings together, and strew it all over the Beef; mind that the Beef be well dried, roll it up hard, and bind it well in a Cloth, and put it into a Pot that will hold it; put to it three Pints, or two Quarts of Claret, half a Pint of Vinegar, and a Quart of Water; cover the Pot with coarse Dough, and bake it with a Batch of Bread, and let it stand all Night: In the Morning take it out of the Liquor, and bind it faster, and hang it up to be cold.

To

To collar a Breast of Veal.

BONE a good Breast of Veal, season it with all Sorts of Spice, but take Care you don't over do it; a little Orange and Lemon Peel minc'd small, with a few Sweet Herbs, and strow it all over the Veal; in the thin Places put the Sweetbread, and roll it hard, and make it fast with Tape, and so bake it.

Another Way to collar Beef.

HAVING a Piece of Flank Beef, about three Stone, skin it, bone it and beat it well with a Rolling-pin and lay it in Pump-Water two Days, then take it and salt it with Bay Salt, and let it lie three Days, then take a Pint of Salt Petre, and boil it in a Gallon of Water; and when it is cold, pour away the bloody Brine, and put the Petre Brine to the Beef, and let it lie three Days longer, then take one Ounce of Nutmegs, half an Ounce of Cloves and Mace, one Ounce of Pepper, a Handful of Thyme, two of Sage, and one of Sweet Marjoram, one of Savoury, chopp'd together, and strew'd all over the Beef; then roll it up, and sew it in a Cloth, and bake it as you do a Leg of Beef, but fill the Pot up with Water; you may add some Claret: When it's bak'd, and near cold, new roll it as hard as you can.

Another Way.

YOU must take about three Stone of Flank Beef, skin and bone it, and beat it well with a Rolling-pin; lay it in Pump-Water for two Days, and then salt it with Bay Salt, and let it lie three Days; then take a Pint of
Petre

Petre Salt, and boil in a Gallon of Water; boil it over Night, that it may be cold, then pour away the bloody Brine from the Beef, and put the Petre Brine to it, then take it out, after boiling a little Time, and drain it; take an Ounce of Nutmeg, half an Ounce of Cloves and Mace, an Ounce of Pepper, with Herbs, one Handful of Thyme, one of Sweet Marjoram, two of Sage, and a little Savoury, chopp'd all well together, and strow'd all over the Beef; then roll it up as tight as you can, and sew it in a Cloth, and bake it in a Pan full of Water; when bak'd, and near cold, new roll it: If it be kept long, you must put in no Herbs, nor bake it in Water, but with Beef Sewet. Let your Rolls be small, two Rolls is enough in one Pot: When they are baked, take them from the Fat hot, and set them by for the Gravy to run from them, then roll them up again very tight, before they are cold; and when cold, take off the Tape, and put them in your Pots, cover'd with Beef Sewet. This will keep good to the *Indies*.

To collar a Calf's Head.

TAKE it in the Skin, scald it, and cleave it down, and boil it 'till the Bones will come easily away; pour over it some Vinegar, and season it with Mace, Pepper and Salt, Sweet Herbs, Sage, and Lemon Peel; strew all over the Inside of your Collar, and collar it as you do Brawn; boil it in Vinegar, Salt, Water, and Spice, and keep it in the same.

To collar Pork.

BONE a Breast of Pork, and season it with Pepper, Salt, Cloves, Mace and Nutmeg, and a good Quantity of Thyme and Parsley, shred fine; roll it in a hard Collar

Collar, in a Cloth, and tie it hard, and boil it in a Quart of Water, Salt, a Quart of Vinegar, and a Faggot of Sweet Herbs 'till 'tis tender, and when cold, keep it in this Drink,

To collar Pig.

LET it be a good fat Pig, scald him, then cut off his Head, and take out all the Bones and Gristles; take Care to keep the Skin whole, you may make two Collars, by cutting it down the Back, or make but one, just as you like. Lay it in Water all Night; in the Morning take it out, and dry it well, and season it with Salt, Pepper, Cloves, Mace, Nutmeg, all beaten; for Herbs take Sage Rosemary, and if you like them, a few Marygolds, and a little Lemon Peel; roll them up hard in a Cloth, and boil them tender. To keep them, let your Sauce Drink be Water, Milk and Bran, and let them be cold before you put them in, and the Drink strained.

To collar Eels.

SPLIT a large Eel and take out the Bone, and wash it, then strew it with Cloves, Mace, and beaten Pepper, with Salt and sweet Herbs; then roll it up, and tie it with Splinters round it; so boil it in Water and a little Salt, and White Wine Vinegar, and a Blade of Mace; when the Eel is boil'd, take it up, and let the Pickle boil a little, and when 'tis cold, put in the Eel.

Another Way.

YOU must scower your large silver Eels with Salt, and slit them down the Back; take out all the Bones, wash and dry them, and season them with Nutmeg, Mace, Pepper,

Pepper and Salt, minc'd Parsley, Thyme, Sage, and an Onion; then roll each in Collars in a little Cloth; tie them close, and boil them in Water and Salt, with the Heads and Bones, and half a Pint of Vinegar, a Faggot of Herbs, some Ginger, and a little Ising-Glass: When they are tender, take them up, and tie them close again; strain the Pickle, and keep the Eels in it.

Another Way.

SKIN two large Eels, then cut them down the Back: take out the Bone, chop a Handful of Sweet Herbs and season them with Nutmeg, Pepper and Salt; strew the Herbs on the Inside of the Eel, roll them up like a Collar of Brawn; put them in a Cloth, and boil them very tender in Vinegar and Salt, and take them up; and when they are cold, put them into the Liquor for three or four Days; if too sharp, put in Water when you boil them.

To collar a Pig's Head.

TAKE the Head of a scalded Porker, with the Feet, Tongue, and Ears; soak and wash them well, boil them tender, and take out all the Bones and Gristles; then salt them to your Taste; take a Cloth, sew it tight over it, and tie each End; then roll it round with a Roller, and boil it two Hours; lay it straight against a Board, and lay a Weight upon it of five or six Pounds, 'till the next Day; then unroll it, and put it into Pickle, as Brawn.

CHAP XXVIII.

Of CONFECTIONARY.

C R E A M S.

Orange Cream.

PUT to a Pint of the Juice of *Seville* Oranges, the Yolks of six Eggs, the Whites of four; beat the Eggs very well, and strain them, and the Juice together; add to it a Pound of double refin'd Sugar, beaten and sifted; set them all together on a slow Fire, and put the Peel of half an Orange into it; keep it stirring all the while, and when 'tis almost ready to boil, take out the Orange Peel, and pour out the Cream into Glasses or *China* Dishes.

Lemon Cream.

WE take five large Lemons, and squeeze out the Juice, then take the Whites of six Eggs well beaten, ten Ounces of double refin'd Sugar beaten very fine and 20 Spoonfuls of Spring-Water; mix all together and strain it through a Jelly Bag; set it over a gentle Fire, scum it very well; when 'tis as hot as you can bear your Finger in it, take it off, and pour it into Glasses; put Shreds of Lemon Peel into some of the Glasses.

Almond Cream.

YOU must take a Quart of Cream, boil it with Nutmeg, Mace, and a Bit of Lemon Peel, and sweeten it to your Taste; then blanch some Almonds, and beat
them

them very fine; then take nine Whites of Eggs well beaten and strain them to your Almonds, and rub them very well through a thin Strainer so thicken your Cream, just give it one boil, and pour it into *China* Dishes, and when 'tis cold serve it up.

Pistachio Cream.

GET a Quarter of a Pound of Pistachio Kernels, pound them very fine in a Marble Mortar, with a Spoonful or two of Rose Water, and then boil them in a Pint of Cream, adding the Juice of Spinach to make it green to your Mind, thicken it with Eggs, and sweeten it to your Taste, then set it in *China* Basons to cool.

Steeple Cream.

HAVING five Ounces of Hartshorn, and two Ounces of Ivory, put them into a Stone Bottle, and fill it up with fair Water to the Neck, and put in a small Quantity of Gum Arabick, and Gum Dragant; then tie up the Bottle very close, and set it in a Pot of Water with Hay at the Bottom; let it boil six Hours, then take it out and let it stand an Hour before you open it, least it fly in your Face; then strain it in, and it will be a strong Jelly; then take a Pound of blanch'd Almonds, and beat them very fine, and mix it with a Pint of Cream, and let it stand a little, then strain it out, and mix it with a Pound of Jelly; set it over the Fire 'till 'tis scalding hot, sweeten it to your Taste with double refin'd Sugar; then take it off, and put in a little Ambergrease, and pour it into small high Gallipots shap'd like a Sugar Loaf; when 'tis cold turn it out, and lay whipp'd Cream about it in Heaps.

Ratiffa Cream.

BOIL six Laurel Leaves in a Quart of thick Cream; when 'tis boiled throw away the Leaves, and beat the Yolks of five Eggs, with a little cold Cream and Sugar, to your Taste, then thicken the Cream with your Eggs, and set it over the Fire again, but let it not boil; keep it stirring all the while, and pour it into *China* Dishes; when 'tis cold 'tis fit for use.

Rhenish Wine Cream.

PUT over the Fire a Pint of Rhenish, a Stick of Cinnamon, and half a Pound of Sugar; while this is boiling, take seven Yolks and Whites of Eggs, beat them well together with a Whisk, 'till the Wine is half driven into them, and the Eggs to a Syrrup, stir it very quick with the Whisk 'till it comes to that Thickness that you may lift it on the Point of a Knife, but be sure you let it not curdle; add to it the Juice of a Lemon and Orange-Flower-Water; so pour it in your Dish, and garnish with Citron and Bisket.

Chocolate Cream.

FIRST take a Quart of Milk, a Quarter of a Pound of Sugar, and boil them together for a Quarter of an Hour, then beat up the Yolk of an Egg, put it in the Cream and give it three or four Boils: Take it off the Fire, and put Chocolate to it 'till the Cream has taken the Colour of it; then boil it again for a Minute, strain it through a Sieve, and serve it in *China* Dishes: Cinnamon Cream is made in the same Manner.

Maiden

Maiden Cream.

GET the Whites of five Eggs, whip them to a Froth, and put them into a Sauce-pan, with Sugar, Milk, and Orange-Flower-Water; set a Plate over a Stove with a little Cinnamon, and pour your Cream, when it is well beaten, into the Plate: When it is enough done, brown it with a red hot Shovel.

Whipp'd Cream.

FIRST take a Quart of thick Cream, then the Whites of eight Eggs, beaten with half a Pint of Sack; mix them together, and sweeten to your Taste with double refin'd Sugar; you may perfume it, if you please, with some Musk or Ambergrease tied in a Rag, and steeped in the Cream, a little whip it with a Whisk, and a Bit of Lemon Peel tied in the Middle of the Whisk; take the Froth with a Spoon, and lay it in your Glasses or Basons.

Blanched Cream.

HAVING a Quart of the thickest sweet Cream you can get, season it with fine Sugar and Orange-Flower-Water; then boil it, and beat the Whites of 20 Eggs, with a little cold Cream, take out the Treddles, and when the Cream is on the Fire and boils, pour in your Eggs, stirring it very well till it comes to a thick Curd; then take it up and pass it through a Hair-sieve; then beat it very well with a Spoon 'till 'tis cold, and put it in Dishes for use.

Sack

Sack Cream.

TAKE a Quart of thick Cream, and set it over the Fire, and when it boils take it off; put a Piece of Lemon Peel in it, and sweeten it very well; then take the China Bason you serve it in, and put into it the Juice of half a Lemon, and nine Spoonfuls of Sack; then stir in the Cream into the Bason by a Spoonful at a Time, 'till all the Cream is in, when it is a little more than Blood warm, set it by 'till next Day; serve it with Wafers round it.

Currant Cream.

BRUISE ripe Currants in boiled Cream; strain them thro' a Sieve, add Sugar and Cinnamon, and so serve it up; and so you may do Rasberries or Strawberries.

Cream Croquant.

YOU must take four or five Yolks of Eggs, more or less, beat them up and pour in some Milk, by Degrees, 'till your Dish be almost full; then put in it grated Sugar, green Lemon Peel rasped, and put your Dish over a quick Fire; stir your Milk 'till it almost boils. Then lower your Fire, keep it stirring; put some of your Cream round your Dish, leaving but little in the Bottom. Take Care your Cream is not burnt, but only sticking to the Dish. When done enough, colour it with a red hot Fire Shovel: Then with a Point of a Knife loosen your Cream round the Dish without breaking it; Put it again in the same Dish it was in before, to let it dry a little more in the Oven, 'till it be much diminished and crackling.

Rice

Rice Cream.

YOU must take three Spoonfuls of the Flour of Rice, as much Sugar, the Yolks of two Eggs, two Spoonfuls of Sack, or Rose, or Orange-Flower-Water ; mix all these together, and put them to a Pint of Cream, stir it over the Fire, 'till it is thick, then pour it into China Dishes.

Cream the Italian Way.

ABOUT a Quart of Milk take, according to the Size of your Dish ; boil it with Sugar, a small Stick of Cinnamon, and a very little Salt ; when it is boil'd take a large Silver Dish and a Sieve, into which put the Yolks of four or five new laid Eggs, and strain the Milk and Eggs through it three or four Times ; then put your Dish into a baking Cover, taking Care to place it very even ; pour your Milk and Eggs into the Dish ; and put Fire over and under it, 'till your Cream is very thick ; then serve it up. Observe that in all these Creams, mixing a little Cream with the Milk makes them the more delicate.

Hasty Cream.

GET three Quarts of Milk warm from the Cow, and set it a boiling in a Skillet : When it begins to rise, take it off the Fire, and let it stand a Moment. Take off all the Cream from the Top of it into a Plate. Set your Skillet again over the Fire, and continue to do as before, 'till your Plate be full of Cream ; put to it some Orange-Flower or other sweet Water, and forget not to powder it well with Sugar before you serve it.

Cream

Cream Veloutée.

PUT to a Pint of Cream, a Bit of Sugar; then put it into a Stew-pan over the Fire; then take a Couple of Gizzards of either Fowls or Chickens, open them, and take out the Skin, wash it well, and cut it very small, then put it in a Cup, or other Vessel, and put in it some of your boil'd Cream lukewarm; then put it near hot Cinders 'till it takes, then put it in your Cream, and strain it off two or three Times. Put your Dishes on hot Cinders, and lay it upon a Level, and put your Cream in it, cover it with another Dish, with Charcoal under it. It being taken, put it in a cool Place. If you would serve it with Ice, in the Summer Time, you must put it in a Tin Mould with Ice both over and under.

Cream Veloutée *with* Pistachoes.

TAKE a Quart of Cream and a Bit of Sugar, let it boil as aforesaid: Take a Quarter of a Pound of scalded and well pounded Pistachoes; reserve a Dozen of whole ones to garnish the Dish. Take a couple of Gizzards and order them as above. Put the Pistachoes into your Cream, and skin the Gizzards as in the Cream before mentioned; strain off your Cream two or three Times, pour it into the Dish you are to serve it in, and cover it with another Dish, with Charcoal over it, and it will take presently; then put it in a cool Place, and when you serve it up, garnish your Dish with the reserved Pistachoes. It may be put in Ice in the Summer, as the aforesaid Cream. If your Cream is not green enough, blanch a little Spinach, pound, squeeze, and put it to it. If you would make it red, take
Cochineal

Cochineal or some Juice of baked Beet Root. *N. B.* This Way of setting Cream with Gizzards, is much better than to use Runnet or Thistle.

Pistachoe Cream au Bain Marie.

PUT to a Quart of Cream or Milk, a Bit of Sugar, a Stick of Cinnamon, and a Bit of green Lemon, and let it boil a little; then put in it a Quarter of a Pound of scalded and well pounded Pistachoes: Keep some whole to garnish your Dish. A Quarter of a Pound is but for a small Dish, you must proportion your Quantity to the Size of your Dish. Pour your Cream of Pistachoes through a Sieve into your Dish, with the Yolks of six Eggs, and strain it off two or three Times: After this put a Stew-pan full of Water over a Stove, let your Dish be bigger than the Stew-pan, so that the Bottom of it may touch the Water: Then put in your Cream, and cover it with another Dish turned upside down, with some Charcoal over it. This Cream may sometimes be served hot for a dainty Dish in the second Course.

Sage Cream.

BOIL a Quart of Cream, boil it well, then add a Quarter of a Pint of red Sage Juice, half as much Rose Water, and as much Sack; half a Pound of Sugar, and it will be an excellent Dish; and thus you may use it with any Sweet Herbs, which are pleasant and healthful.

Cream velouté with Chocolate.

WE take a Quart of Cream, put in it a Bit of Sugar, a Stick of Cinnamon, and a Bit of green Lemon Peel, with a Quarter of a Pound of Chocolate broken in Pieces: Let it boil all together. Your Chocolate being well mixed and boiled, and your Cream palatable, take it off: Then take two or three Gizzards of either Fowls or Chickens, open them, take out the Skins, wash and cut them small. Then put these Skins in a Cup or other Vessel, with a Glass full of your luke-warm Cream, and put it near the Fire, or on hot Cinders. As soon as it is taken, put it in your Chocolate Cream, out of the Pans, and dry it in the Oven; then put it up.

You may bake some of the same Batter in Tin-frames, made in the Form of Hearts, Diamonds, &c. but you must butter the Bottom a little, or they will not come cleanly out.

Chocolate Cream, au Bain Marie.

AFTER boiling your Cream, order it as aforesaid; place your Sieve upon your Dish, and put in it six Yolks of Eggs, with your Chocolate Cream, prepared as before. Then strain it through a Sieve, put a Stew-pan full of Water upon the Fire, let the Bottom of your Dish touch the Water, put your Cream in it, and cover it with another Dish with Fire over it. Your Cream being taken put it in a cool Place, and serve it for a dainty Dish either cold or hot.

Barley

Barley Cream.

GET a small Quantity of Pearl Barley, and boil it in Milk and Water 'till 'tis tender; then strain the Liquor from it, and put your Barley into a Quart of Cream, and let it boil a little; then take the Whites of five Eggs, and the Yolk of one beaten with a Spoonful of fine Flour, and two Spoonfuls of Orange-Flower-Water, then take the Cream off the Fire, and mix the Eggs in by Degrees, and set it over the Fire again to thicken; sweeten it to your Taste; pour it into Basons, and when 'tis cold serve it up.

Cream of any Preserved Fruit.

WE take half a Pound of Pulp of any preserved Fruit; put it in a large Pan, put to it the Whites of two or three Eggs, beat together exceeding well for an Hour, then with a Spoon take it off, and lay it heap'd up high on the Dish or Salver with other Creams, or put it in the middle Bason. Raspberries will not do this Way.

J E L L I E S.

Hartshorn Jelly.

WE take half a Pound of Hartshorn, and three Quarts of Water, let it boil very slowly 'till above one Quart is consumed, the next Day, when 'tis settled, take away what is clear, put to it a Pint of Rhenish and a Gill of Sack, beat up with the Whites of five Eggs to a Froth, stir all together with refin'd Sugar, mix it and set it on the Fire, stir it well, and add to it the Juice of six Lemons and a Slice of the Peel; let it boil up, then strain it

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through your Bag 'till it is extremely fine, and put it in your Glasses.

Blanc Manger.

PUT to a couple of Calves Feet and a Handful of Hartshorn, three Quarts of Water, and let it boil slowly a long Time, 'till it jelly's, then let it stand to be cold after being strained, and after that take the Fat and Settling at Bottom clean away; then pound a Quarter of a Pound of blanch'd Almonds very fine, with a Tea Cup full of Orange-Flower-Water, then melt the Jelly over the Fire and take it again from all the Fat; then mix your Almonds in it, and a Pint of Cream, that has been boil'd, and quite cold: Then when all is mix'd and sweeten'd to your Taste with double refin'd Sugar, strain it again into Basons: And let it stand 'till cold.

To make it red or yellow, squeeze it through a fine Cloth, with a little Cochineal or Saffron.

Calves Feet Jelly.

GET Calves Feet, boil them in Water with the Meat cut off from the Bones; when cold, take the Fat from the Top and the Dross from the Bottom and sweeten it as the Hartshorn Jelly, and put in the same Ingredients.

Jelly of Currants.

TAKE four Pounds of Currants, and strip in the Fruit, to four Pounds of Sugar brought to its crack'd Quality, boil the Syrup to a Degree between smooth and pearl'd till there does no Scum arise; then lay all gently on a fine Sieve, let it stand and drain thoroughly, then boil the Jelly, scum
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it again well, and put it into Gallypots, and take off a thin Scum that rises upon them, to render the Liquor clear; two or three Days after cover the Pots with Paper, and keep it for Use.

Jelly of Barberries is made after the same Manner.

Jelly of Cherries.

HAVING very good ripe Cherries, bruise them, squeeze them through a Linnen Cloth, add to the Juice the same Quantity of Sugar brought to its cracked Boiling: Strain your Cherry Juice, and pour it into the Sugar; let it boil together, keeping scumming it 'till the Syrup is brought again to a Degree between smooth and pearly: Then pour it into Glasses or Gallipots, and afterwards take off the thin Scum that will arise upon them; let the Glasses, &c. stand three Days uncovered, then cover them with Paper.

Jelly of Rasberries.

FIRST take six Pounds of Rasberries, then three Pounds of Currants, and seven Pounds and a half of Sugar brought to the cracked Boiling; strip in the Fruits, and let them all boil together, scumming it 'till no more Scum will rise, and the Syrup is become between smooth and pearly; then pour it out into a Sieve, set over a Copper-pan; take the Jelly that passes through, and give it another boiling, scum it well, and put it in Pots, or Glasses as before.

Jelly of Quinces.

FIRST bruise your Quinces, then press out the Juice, and clarify it, allow a Pound of clarify'd Sugar, boiled to a Candy height, to every Quart of Juice. Boil them

them together, and add a Pint of White Wine, in which Plumb-Tree or Cherry-Tree Gum has been dissolved, and this will complete it.

Jelly of Apples, and other Sorts of Fruit.

CUT the Apples into Pieces, set them over the Fire with Water in a Copper-pan, boil them 'till they turn to a Marmalade, as it were. Then strain them thro' a Linnen-Cloth or Sieve, and to every Quart of Liquor put three Quarters of a Pound of cracked boiled Sugar, boil it all to a Degree between smooth and pearled, taking off the Scum as it rises.

If you would have the Jelly of a red Colour, add some red Wine, or prepared Cochineal, keeping it covered.

After the same Manner you may make the Jelly of Pears and other Fruits.

S U G A R S.

To clarify Sugar for preserving, &c.

HAVING first provided an earthen Pan of a convenient Size with Water, break an Egg or more into it with the Shell, according to the Quantity of your Sugar: That done, let all be whipp'd together with a Whisk or Birchen-Rods and pour'd upon the Sugar that is to be melted: Afterwards, set it over the Fire, stir it about continually, and as soon as it boils, let the Scum be carefully taken off: As the Sugar rises from Time to Time, slip in a little cold Water, to prevent its running over, and to raise the Scum, adding also the Froth of the White of an Egg, whipp'd a-part; when after the Liquor has been thoroughly scumm'd there

there only remains a small whitish Froth, not black and foul as before, and when the Sugar, being laid on the Surface of the Spatula or Skimmer, appears very clear, take it off the Fire, and pass it thro' the Straining-bag; by which Means the Clarification will be absolutely compleated.

Another Way for the clarifying of Sugar.

PRivate Persons, who in preserving Fruits only have occasion to use four or five Pounds of Sugar at once, may clarify it without any Loss, in the following Manner: The Sugar is to be first dissolv'd in Water, and set over the Fire, with the White of a whipt Egg, pouring in, as soon as it swells up, ready to run over, a little cold Water to give it a Check: But when it rises a second Time, it must be remov'd from the Fire, and set it by for a Quarter of an Hour; during which Space it will sink, a black Scum only settling on the Top; which you must gently take off with the Skimmer and it will be sufficiently clarify'd, tho' not all together so clear, nor so white as the former.

Different Ways of boiling Sugar.

THE common People generally judge Sugar to be boiled enough, when some Drops of it put upon a Plate grow thick or ropy, and cease to run any longer: Indeed, this Way of boiling is proper for certain Jellies, and Compotes of Fruit; but little Progress would be made in the Confectionary Business if nothing else were known: Therefore 'tis absolutely necessary to understand all the different Degrees of boiling Sugar.

These Boilings are performed by Degrees, and the following Denominations are appropriated thereto; that is to say,

say, Sugar may be boil'd 'till it becomes Smooth, Pearled, Blown, Feathered, Crack'd and Caramel. These six Degrees are also subdivided with Respect to their particular Qualities; as the less and greater Smooth, the less and greater Pearled, Feathered a little and a great deal, and so of the rest.

The boiling of Sugar called, Smooth.

YOU must set the clarify'd Sugar over the Fire to boil, which has attained to this Degree when the Artist having dipp'd the Tip of his Fore-Finger into it, afterwards applying it to his Thumb, and opening them a little, a small Thread or String sticks to both, which immediately breaks and remains in a Drop upon the Finger: When this String is almost imperceptible, the Sugar has only boil'd, 'till it becomes a little smooth; and when it extend itself farther, before it breaks, 'tis a Sign that the Sugar is very smooth.

The Pearled Boiling.

THE Sugar having boiled a little longer, let the same Experiment be reiterated, and if separating your Fingers, as before, the String continues sticking to both, the Sugar is come to its Pearled Quality. The greater Pearled Boiling is, when the String continues in like Manner, altho' the Fingers are quite stretched out, by entirely spreading the Hand. This Degree of boiling may also be known by a kind of round Pearls that arise on the Top of the Liquor.

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The Blown Boiling.

WHEN the Sugar has had a few more Walms, shake the Skimmer a little with your Hand, beating the Side of the Pan, and blow through the Holes of it from one Side to the other; so that if certain Sparks, as it were, or small Bubbles fly out, the Sugar has attain'd to the Degree of boiling, termed Blown.

The Feather'd Boiling.

WHEN after some other Seethings the Artift blows through the Skimmer, or shakes the Spatula with a back Stroke, 'till thicker and larger Bubbles rise up on high, then the Sugar is become Feathered; and when, after frequent Trials, these Bubbles appear thicker and in a greater Quantity, so that several of them stick together, and form, as it were, a Flying-Flake, then be greatly Feather'd.

The Crack'd Boiling.

TO know whether the Sugar has attain'd to this Degree, you are to dip the End of your Finger into cold Water, set by, in a Pot or Pan, for that Purpose; then having dexterously run it into the boiling Sugar, dip it again into the Water; thus keeping your Finger in the Water, rub off the Sugar with the other two; and if it break afterwards, with a Kind of crackling Noise, it is come to the Point of boiling called crack'd.

The Caramel Boiling.

IF some Sugar reduc'd to the Condition express'd in the preceding Article, were put between the Teeth, it would stick to them, as it were Glue or Pitch; but when 'tis brought to its utmost Caramel height, it breaks and cracks, without sticking in the least: Therefore, Care must be taken to observe every Moment, when it is boiled to this last Degree; putting the Directions just before given, into Practice, to discover when it is crack'd, and afterwards biting the Sugar so order'd with your Teeth, to try whether it will stick to them; as soon as you perceive that it does not, but on the contrary, cracks and breaks cleaver, remove it forthwith from the Fire, otherwise it will burn, and be no longer good for any Manner of Use: However, as to the other well-conditioned Boilings; if after having preserved any Sweet-meats, some Sugar be still left, that is crack'd for Instance, or Feathered, and which cannot be used again in that Condition, 'tis only requisite, to put as much Water thereto as is needful to boil it over again, and then it may be brought to any Degree whatsoever, and even mingled with any other Sort of Sugar or Syrup. The Pearled Boiling is generally used for all Sorts of Comfits that are to be kept for a considerable Time. The Use of the other Ways of boiling, shall be shewn in treating of several Sorts of Sweet-meats, to which they are appropriated.

Sometimes Fruit may be preserved with thin Sugar; that is to say, when two Ladles full of clarify'd Sugar are put to one of Water; four to two, six to three; and so on proportionably to the Quantity of the Fruits which are to be well soaked therein: To that Purpose you must heat
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the Sugar and Water together, some what more than lukewarm, in order to be poured upon them.

To preserve Green Gooseberries Liquid.

SLIT your Gooseberries on one Side, with a Pen-knife, and take out all the small Grains that are on the Inside; then put them into very clear Water set over a gentle Fire: As soon as they rise on the Top of the Water, they are to be removed, and set by in the same Liquor: When they are cool'd, let them be put into other fresh Water over a moderate Fire, 'till they recover their green Colour, and become very soft: Afterwards being cool'd again in fair Water, they are to be well drained, and put into Sugar pass'd through the Straining-Bag: At that very Instant, give them fourteen or fifteen Boilings, to the End, that they may thoroughly imbibe the Sugar, and stand by 'till the next Day; then having drain'd them, slip them into the Syrup boiled to the Pearl'd Degree, and let them have four or five covered Boilings, which will bring the whole Work to Perfection.

To preserve Cherries Liquid.

AFTER having cut off Part of their Stalks, slip them into a Pan of Sugar, boiled to the third Degree, called, Blown, where they ought to have ten or twelve cover'd Boilings, before they are set by. The next Day, they are to be drained, and put into Sugar again boiled 'till it becomes Pearled. Then add some Syrup of Currants of the same Quality, to give them a finer Colour, and put them into Pots to be kept for Use.

Cherries preserved dry with Strawberries.

HAVING Cherries preserved dry, out of which the Stones have been already pick'd, put in their Room as many Strawberries, likewise preserved dry: That done, let all be dry'd in the Stove, after they have been strew'd with Sugar, as well in the dressing as in the turning of them.

Cherries in Ears.

CHERRIES may be also dress'd in Ears, after the following Manner: Which is, to open and spread them joining together, so as their Skins may remain on the Outside, and the Pulp on the Inside; then another Cherry of the same Nature is to be added on each Side, the Pulp of which, is to be laid upon the Skin of the others.

Cherries booted after the Royal Manner.

GET *Kentish* Cherries, or others with short Stalks, and put them into Sugar boil'd to the second Degree, call'd Pearled. Before they are set into the Stove to dry, other Cherries preserved in Ears are also provided, which must be laid upon them cross-ways, to the Number of three, four, or six, and afterwards set into the Stove. These are commonly called, Booted Cherries.

To preserve Red Currants Liquid.

YOUR Currants being pick'd, let them be put into Pearled Sugar, and have a light covered Boiling; then they are to be scummed and the next Day strain'd through a Sieve, while the Syrup is boiled to a Degree between

tween Smooth and Pearled: Afterwards slip in the Fruit, and add as much other Pearled Sugar as is requisite to soak them: They ought also to have several cover'd Boilings between Smooth and Pearled, carefully taking off the Scum, and stirring them 'till they are cool'd a little, to prevent their turning to a Jelly.

Currants preserved in Bunches.

YOU must take a convenient Quantity of Currants tied up in Bunches, and bring your Sugar to the fourth Degree of Boiling, called, Feathered; then set them in Order in the Sugar, and let them have several covered Boilings: They are to be speedily scumm'd and not suffer'd to have above two or three Seethings; that done, let them be scummed again and set into the Stove in the Copper-pan; the next Day being cool'd, drain them in Bunches, in order to be well strewed with Sugar, and dry'd in the Stove.

To preserve Raspberries Liquid.

LET four Pounds of good Raspberries be pick'd and put into three Pounds of Pearled Sugar: Give them a small Boiling lightly cover'd, and stir them from time to time. Then they are to be cool'd, drain'd and dry'd as Cherries, and the Quantity of pearled Sugar augmented, to the end that there may be enough for the due soaking of the Fruit.

Raspberries preserved dry.

YOU must take Raspberries that are not too ripe, pick them, and put them into Sugar that has attained to its blown Quality, in order to have a cover'd Boiling: Afterwards;

terwards, being removed from the Fire, they are to be scumm'd, and flit into an Earthen Pan, to continue in the Stove Twenty-four Hours, allowing as great a Quantity of Sugar as of Fruit. As soon as they are cool'd, let them be drain'd from their Syrup, and dressed as other Sweet-Meats, before they are strewed and dried after the usual manner.

To preserve Pear Plumbs, white or green.

TAKE the Plumbs, cut their Stalks off, and wipe them : Then adding an equal Weight of Sugar, put them into a Copper Pan ; let them stand in it, and stew, being close cover'd, till they become tender, but they must not boil. When they are soft, lay them in a Dish, strew them with Sugar, and cover them with a Cloth, to be set by all Night : The next Day slip them again into the Pan, and let them boil a-pace, taking care that they be well scummed ; when your Plumbs look clear, the Syrup will turn to Jelly, and they are enough : If the Plumbs are ripe, peel off the Skins before you put them into the Pan ; by which Means they'll be the better and clearer a great deal to dry, in case you would have them white. Otherwise for the green Colour, let them be done with the Rinds on.

Red Plumbs.

WHEN these Sorts of Plumbs are provided, such as Imperial or Apricock-Plumbs, Bell-Plumbs, and Orange-Plumbs, &c. let them be slit, as it were] Apricocks, and stoned : Then for four Pounds of Fruit, take the same Quantity of Sugar pass'd thro' the straining-bag ; put all together into a Copper-pan over the Fire, and stir them

them continually, lest the Skins of the Plumbs should break ; let them simmer for a while, and then set them by to cool. Afterwards, they are to be drain'd on a Colander or Sieve while the Syrup is boiled smooth, slip your Fruit into the same Syrup, and give them seven or eight cover'd Boilings, carefully taking off the Scum from time to time, even when the Pan is removed from the Fire. Lastly, the Plumbs being put into Earthen Pans, must continue in the Stove all Night ; so that the next Morning you may drain them as soon as they are cool'd, and dress them in order to be dry'd in the Stove upon Sieves or Slates.

Plumbs preserved with half Sugar, and otherwise.

LET four Pounds of Fruit be boil'd a little in the like Quantity of Sugar brought to the second Degree of boiling, call'd Pearled ; and then set by 'till they have cast their Juice : Some time after, set them over the Fire again, and boil them till the Syrup becomes pearled : But they must lie in Pans till the next Day, when they are to be drain'd, strewed with Sugar, and dried in the Stove. The same Method may be used in preserving all Sorts of good Plumbs, and they may also be par'd when scalded in Water.

To preserve Apricocks.

TAKE Apricocks that are moderately ripe, part and stone them ; let them also lie a whole Night in the Preserving-pan, among Sugar laid in Lays: The next Morning put in a small Quantity of fair Water ; or white Wine, and set them on Embers, so as the Sugar may be melted by Degrees. When your Apricocks are scalded a little,

little, take them off, and let them cool; that done, set them on again, and boil them till they are tender and well coloured.

Pared Apricocks preserved another Way.

AFTER having neatly par'd and ston'd your Apricocks, flitting them on one Side, let them be scalded in Water almost boiling hot: When they are all equally entire and soft, they are to be put into clarify'd Sugar, and boil'd till no Scum or Froth arises any longer, which must be always carefully taken off: The next Day they are to be drain'd, while the Syrup is boil'd till it has attained to its smooth Quality, augmenting it with Sugar: Then turn the Apricocks into the Pan, and having given them a Boiling, let them be set by: On the Day following, drain them, and let the Syrup be boiled till it comes to the second Degree, call'd Pearled: Afterwards slip them into the Pan again, adding some Sugar likewise pearled, and give them a cover'd boiling, in order to be set into the Stove till the next Morning; when they are to be taken out, and put into Pots, so as they may be eaten in the same Condition, or dried at Pleasure.

Apricocks in Ears.

APricocks that have been ordered after this, or any other Manner, may be dress'd in Ears; to which Purpose it is only requisite to turn one of the Halves, without loosening it altogether from the other; or to join the two Halves together, so as they may mutually touch one another at both Ends, one on one Side, and the other on the other.

Apri-

Apricocks preserved dry.

TO dry your Apricocks at all Times, set a Copper-pan with Water over the Fire, and the Pot or earthen Pan containing the Fruit, in the Middle of the same Pan. After the Water has boil'd half an Hour, the Apricocks will be heated, and you'll have the Liberty to take them out to be drain'd; then they may be dress'd upon the Slates or Boards in order to be set into the Stove, after they have been strew'd with Sugar.

To preserve green Walnuts.

LET your Walnuts be gathered in fair Weather, before the Shell grows hard; after having boiled them in Water, to take away their Bitterness, put them into other cold Water, peel off their Rind, and lay them in your Pan, with a Layer of Sugar to the Weight of the Nuts, and as much Water as will wet it. When they are boil'd up over a moderate Fire and cool'd, do the same Thing a second Time, and set all by for use.

To preserve White Walnuts.

HAVING provided Walnuts that are come to their full Growth, but before the Wood is formed, pare them neatly 'till the White appears, and throw them into fair Water: Afterwards let them boil for some time in the same Water while other Water is set over another Furnace, into which the Walnuts are to be put as soon as it begins to boil. To know whether they are done enough, prick them with a Pin from Time to Time, so that when they slip off from it, they must be removed from the Fire. To make them white, throw in a Handful of

beaten Allum, and give them one Boiling more ; then they are to be forthwith cool'd by turning them into fresh Water, in order to be put into the Sugar, allowing one Ladle full of Water for every two of Sugar ; after your Walnuts are well drain'd, slip them into Earthen Pans, and having caused the Sugar and Water to be heated together, pour it upon them. On the next Day, you are to clear the Syrup from the Pans, without removing the Walnuts, because they must not be set over the Fire at all : Let this Syrup have five or six Boilings, augmenting it a little with Sugar, and let it be pour'd on the Walnuts : On the second Day it must have fifteen Boilings ; on the third Day it must boil till it is very smooth, between smooth and pearled, and at last entirely pearled, take Care to increase the Quantity of Sugar at every time, to the End that the Walnuts may be equally soaked in the Syrup. To bring the whole Work to Perfection, let them continue in the Stove during the Night, and the next Morning they may be put into Pots, or you may make an End of drying them in the same Stove at Pleasure, as other Sorts of Fruit.

For Walnuts preserv'd Liquid, in case you add some Syrup of Apricocks, they'll keep much better. If you have a Mind to stuff them with Lemon-peel, it may be done before they are set in the Stove. For that Purpose it would be requisite to make an Opening with the Point of an Knife, either quite through, or on the Top of the Walnut, and then the Lemon-peel issuing from thence, will appear as if it were the natural Stalk. If some Amber be also added, it will give it a Perfume very grateful both to the Taste and Smell.

To preserve Mulberries Liquid.

LET two Quarts of Mulberry Juice be strained, adding thereto a Pound and a half of Sugar; boil them together over a gentle Fire, till they turn to a kind of Syrup; then slip into your Pan three Quarts of Mulberries, that are not over-ripe, and after they have had one Boil, pour all into an Earthen Vessel, in order to be stopt close and kept for Use.

Another Way of preserving Mulberries wet.

BOIL your Sugar till it is a little pearled, allowing three Pounds of it for four Pounds of Mulberries, and give them a light cover'd boiling in the same Sugar, gently stirring the Pan, by means of the Handles. That done, remove it from the Fire, and set it by till the next Day, when you are to drain off the Syrup, in order to bring it to its pearled Quality. Afterwards slip in your Fruit, adding a little more pearled Sugar, if it be requisite, and dispose of all in Pots as soon as they are sufficiently cool'd.

Mulberries preserved dry.

PICK such Mulberries as are not too ripe, but rather somewhat greenish and tart; in the mean while, having provided as much Sugar as Fruit, let it be clarify'd with the Juice of Mulberries, and brought to the third Degree of boiling, call'd Blown; then throw in your Mulberries, and give them a cover'd boiling; afterwards removing the Pan from the Fire, take off the Scum, and leave all in the Stove till the next Day. As soon as they are taken out and cool'd, drain them from their Syrup, and

dress them upon Slates, to the End that they may de dry'd in the Stove, strew'd with Sugar, as the other Sorts of Fruit. Lastly, they must be turned again upon Sieves, and when thoroughly dry, lock'd up in Boxes for use, as Occasion may serve.

To preserve Barberries.

GATHER the fairest Bunches in a dry Day, and boil them in a Pottle of Claret till they are soft; after having strained them, add six Pounds of Sugar, with a Quart of Water, and boil them up to a Syrup; then put your scalded Barberries into the Liquor, and they'll keep all the Year round.

To preserve Medlars.

SCALD your Fruit in fair Water, till the Skin may be easily peel'd off; then stone them at the Head, adding to every Pound the like Weight of Sugar, and let them boil till the Liquor become ropy; at that Instant remove them from the Fire, and set them by for use.

To preserve Green Pippins.

LET the greenest Pippins, gather'd in fair Weather, before they are too ripe, be par'd and boil'd in Water, till they are very soft: Then cut out the Cores, and mix the Pulp with the Liquid, allowing ten Pippins, and two Pounds of Sugar to a Pottle thereof: When it is come to a due Consistence, put in the Fruit you would have preserved, and let them boil till they have a greener Colour than natural.

Green

Green Apples preserved after another Manner.

TAKE any kind of sweet and small Apples; which are to be pared, leaving the Stalks, and slit a little, for the better soaking in of the Sugar; that done, throw them into Water, that they may be cleans'd and scalded; when cool'd, let them be brought again to a green Colour, in the same or other fresh Water; as soon as they are become very soft let them be cool'd again, drain'd, and put into clarify'd Sugar in order to have some Boilings. The next Day the Syrup is to be boil'd smooth; at another time between smooth and pearl'd, and at last very much pearled; at which Instant the Fruit is to be slipt in, that all may simmer together for some time. The next Morning give your Apples a cover'd boiling before they are taken off from the Fire to be disposed of in Pots or Glasses, or else to be cool'd and drain'd for drying in the Stove.

To preserve Pears.

HAVING provided Pears that are sound, and not over-ripe, set several Rows of them in Order at the Bottom of an Earthen Pan, and cover them with Vine Leaves; put another Layer of Pears upon them, and so do till the Pot is full; then to each Pound of Pears add half a Pound of Sugar, and as much fair Water as will dissolve it over a gentle Fire: Let them boil till they are somewhat soft, and afterwards set them by for use.

Pears

Pears preserved in Quarters, and otherwise.

BESIDES several Sorts of Pears which may be preserved whole and dry, there are others of a large Size, which can only be so order'd in Quarters as to be kept Liquid. If you are desirous to preserve pretty big Pears altogether entire, their Core, with some of their Pulp in the Middle, is to be neatly scooped out, as it were that of an Orange: They are brought to Perfection by boiling them several times in Sugar, and may also be dried.

To preserve Quinces Liquid.

HAVING provided the soundest, the yellowest, and ripest Quinces, let them be cut into Quarters, clear'd from the Cores and par'd: Boil all together in a sufficient Quantity of Water; and as soon as they are become very soft, remove the Pan from the Fire; then taking up the Pieces that are to be preserved with the Skimmer, put them into fresh Water to cool, and set the rest over the Fire again, that they may have twenty other Boilings: After this Decoction being pass'd thro' the straining Bag, take two Laddles full of it, with one of clarify'd Sugar, proportionably to the Quantity of your Fruit, and turn all into a Copper Pan, with Quinces, in order to boil over a gentle Fire. Some Sugar must also be added, accordingly as the first Syrup consumes away, without pouring in any more Decoction; and the whole Mefs is to be well boil'd till the Syrup becomes pearled: That done let it be cool'd, and dress your Quinces in Pots, Glasses, or Boxes, pouring the Syrup upon them, which will be very fine, and of a lively red Colour, if the Pan was cover'd in the boiling.

To preserve Seville Oranges in Quarters or in Sticks.

THE Oranges are first to be turn'd, or else zested, according as the Design is, either to preserve them in Zests or Chips, or to make Faggots. Turning in this Sense, is a Term of Art, which denotes a particular Manner of paring Oranges and Lemons when the outward Rind or Peel is par'd off very thin and narrow, with a Knife proper for that Purpose, winding it round about the Fruit so as the Peel may be extended to a very great length without breaking. To zest, is to cut the Peel from Top to Bottom into small Slips as thin as it can possibly be done. The Orange being thus prepared, may be cut into Quarters or into Sticks at Pleasure, but the Skin in the Inside and the Juice must be taken away: Then let them be thrown into Water, set over the Fire, as soon as it begins to boil; and when they are done enough, (which may be perceived by their slipping off from the Pin) they are to be cool'd and put into fresh Water, as also afterwards into clarify'd Sugar; so as to have seven or eight covered Boilings, before you set them by to cool. They must likewise be boil'd over again, 'till the Syrup becomes almost smooth, and drain'd the next Day, in order to be put into Pots, while the Syrup is made pearled, which being pour'd upon your Oranges, they may be kept in that Condition, 'till it shall be judg'd expedient to dry them.

Seville Oranges preserved entire.

AS you turn or zest your Fruit, throw them into fair Water, and afterwards scald them, 'till they become very soft, and slip off from the Pins: Then they are to be cool'd

cool'd and scoop'd with a little Spoon made for that Purpose, at a small Hole bor'd in the Middle, where the Stalk grew: They are usually put into Sugar, and dry'd after the same Manner as Quinces and Sticks of Oranges.

Faggots of Oranges.

THIS Term is usually appropriated to Orange Peels, when turn'd or par'd very thin, and extended to a great length, which are often preserved, especially those of sweet Oranges, after the following Manner, *viz.* These Faggots are to be first scalded in Water over the Fire, 'till they become very soft, and put into clarify'd Sugar, allowing them twenty Boilings: The next Morning the Syrup must be made smooth, and the Orange-Paring put into it, that they may have two or three Boilings. On the third Day you are to drain them, and afterwards give them a covered Boiling in Pearled Sugar, in order to be disposed of in Pots for Use, unless you would have them dry'd at the same Instant: This may be effected by causing other Sugar to be made white, rubbing it on one Side of the Pan with the Skimmer, and boiling it to the fourth Degree, called Feathered: That done, slip your Faggots into it and dress them in Rocks.

Oranges preserved in Zests.

AS your Oranges are zesting in the above-mentioned Manner, throw the Zests or Chips into fair Water on one Side; and the Quarters on the other, to prevent their turning black: That done, heat the Water, and put your Zests therein, to be scalded 'till they become very soft: Then having slip them into fresh Water, they must be cool'd

cool'd, and ordered with thin Sugar, putting one Ladle full of Water into a Pan, for every two of clarify'd Sugar; thus all must be heated over the Fire, as long as you can well endure to hold your Finger in the Liquor. In the mean time, the Orange-Chips being drain'd and slip'd into an earthen Pan, the hot Sugar is to be pour'd upon them 'till they are thoroughly soaked: The next Day they are to be drain'd thro' a Colander while the Syrup is boil'd 'till it become a little smooth; afterwards this Syrup must be pour'd again upon the Zests; as also on the third Day: When you have brought it to its pearled Quality, and augmented it with a little Sugar, on the the fourth Day, drain your Orange-Chips again and dry them in the Sieve or Hurdles, or upon a Grate. They must also be turn'd from time to time, 'till they are very dry, and at last put in Boxes.

Oranges preserved in small Slips.

WHEN your Fruit is zested, cut out the Pulp into Slips, which are to be slit again in their Thickness, to render them very thin. At first, you are to scald these Orange Slips in Water over the Fire, 'till they become very soft. That done, they are to be thrown into clarify'd Sugar, newly passed through the Straining-bag, when it is ready to boil, in order to have twenty Boilings. The next Day having brought the Sugar to its smooth Quality, and put your Slips into it, let them have seven or eight Boilings: On the thrid Day you may boil your Sugar 'till it is pearled, and give them a cover'd Boiling. Some time after, they are to be put into Pots or other Vessels and dry'd as Occasion serves.

Note, Lemons, Limes, and Citrons, are preserved much after the same Manner; either entire, or in Sticks, Faggots, Zests, Slips, &c.

To preserve Eringo Roots.

LET two Pounds of fair Roots, wash'd and cleans'd, be boil'd very tender over a moderate Fire; then peel off the outmost Rind, but take care to avoid breaking them. After they have lain a while in cold Water, slip them into your Pan of Sugar boil'd to a Syrup, allowing to every Pound of Sugar, three Quarters of a Pound of Roots; which having boil'd gently a short time, may be set by to cool, and afterwards laid up for use.

To ice Almonds.

BLANCH your Almonds and put them into an Ice ready prepared with the White of an Egg, powder'd Sugar, Orange or Lemon Flowers and *Seville* Orange: Roll them well in this Compound so as they may be neatly iced, and afterwards dress'd on a Sheet of Paper, in order to be bak'd in the Campagne Oven, with a gentle Fire underneath, and on the Top.

To make White Crisp-Almonds.

AFTER having scalded and blanch'd the Almonds, throw them into Sugar boil'd in the fifth Degree call'd Crack'd: That done, let all have a Walm or two together, keeping your Almonds stirr'd and turn'd, to the End that the Sugar may stick close in them.

Crisp

Crisp Almonds of a grey Colour.

HAVING melted a Pound of Loaf, or Powder-Sugar, with a little Water, let a Pound of Almonds be boiled in it 'till they crackle: Then take off the Pan from the Fire, and stir all about incessantly with the Spatula; if any Sugar be left, heat it again over the Fire, that it may entirely stick to the Almonds, continuing to stir them without Intermission, 'till the Work be brought to Perfection.

Red crisp Almonds.

YOU must let your Almonds be ordered as before, only the Sugar being boiled 'till it becomes crack'd, add as much prepared Cochineal, as will be requisite to give it a lively Colour, and let it boil again to cause it to return to its crack'd Quality: At that very Instant, toss in your Almonds, and removing the Pan from the Fire, stir them without Intermission, as at first, 'till they are dry. The Cochineal may be prepared only by boiling it with Allum and Cream of Tartar, which Liquor is generally us'd for every thing that is to be brought to a fine Colour, as Marmalets, Jellies, Pasties, Creams, &c.

Pistachoes in Surtout.

HAVING provided a convenient Quantity of Pistachoes, clear them from their Shells, and cause them to be made crisp after this Manner: As soon as the Sugar has attain'd to the fourth or Feather'd Degree of boiling, throw in your Pistachoes, and when they have continued a while in it, remove the Pan, stirring them well 'till they are all cover'd, but they must not be again set over the Fire: Af-

terwards, they are to be dipp'd into the White of an Egg, beat up with a Spoon, adding a little Orange-Flower Water: That done, take them out and roll them in dry Powder-Sugar. Lastly, having laid them in Order upon white Paper, bake them gently in a Campagne Oven, with a little Fire underneath, and more on the Top: When they are sufficiently baked, and brought to a good Colour, they may be taken out of the Oven, in order to be dry'd in the Stove.

To make clear Cakes of Plumbs.

WE take any Sort of Plumbs, and having ston'd them, slip them into a Jugg, set in a Pot of boiling Water: When they are dissolved, strain them through a fair Cloth; and to a Pint of the Liquor, add a Pound of Sugar brought to a Candy height. Let all be well incorporated, and boil a little, stirring them together. Afterwards, put your Cakes into Glasses, and set them in the Stove moderately heated, otherwise they will grow tough. Let them stand so two or three Weeks, without being cool'd, removing them from one warm Place to another: Turn them every Day, 'till they are thorough dry, and they'll be very clear.

So make a Cake or Paste of Cherries.

STONE your Cherries, and stew them in a Pan 'till they have cast their Juice, that done lay them in Order in a Sieve, and let them be well drain'd; afterwards they are to be beaten in a Mortar and set over the Fire again to be thoroughly dry'd: In the mean Time having allow'd a Pound of Sugar for every Pound of Cherry Paste, let

let it be brought to its crack'd Quality, and pour upon the same. A little while after your Cakes may be dressed upon the Slates with a Spoon, and set in the Stove.

To make clear Quince Cakes.

YOU must let a Pint of the Syrup of Quinces, with a Quart or two of Rasberries, be boiled and clarify'd over a gentle Fire, taking Care that it be well scummed from Time to Time: Then having added to the Juice a Pound and a half of Sugar, cause as much more to be brought to a Candy height, and poured in hot. Let the whole Mass be continually stirr'd about 'till it is almost cold; then spread it upon Plates, and cut it into Cakes of what Form or Figure you shall think fit.

MARMALETS and QUIDDANIES.

Marmalet of Cherries.

YOUR Cherries being first ston'd, are to be set over the Fire, in a Copper-pan, to cause them to cast their Juice: Afterwards, being drain'd, bruis'd and pass'd thro' a Sieve, the Marmalet must be put again into the Pan, to be dry'd over a quick Fire, carefully stirring and turning it on all Sides with the Spatula, so as no Moisture may be left, and 'till it begins to stick to the Pan: In the mean while, boil some Sugar 'till it be greatly Feathered; allowing one Pound of it for every Pound of Fruit or Paste: That done, cause all to simmer together for a while, and put your Marmalet into Pots or Glasses strew'd with Sugar, or else proceed to the drying of it.

Mar-

Marmalet of Currants.

GET a sufficient Quantity of Currants stripp'd off from the Bunches, and soak them in boiling Water 'till they break: That done, removing them from the Fire, drain them upon a Sieve, and when cold, pass them thro' the same Sieve, to clear off the Grains: Afterwards they are to be dry'd over the Fire, as before, while the Sugar is brought to the fifth Boiling called, Cracked, allowing the same Weight of it as of the Fruit: Let all be well intermixed together, in order to simmer for some time, let your Marmalet be conveniently disposed of in Pots, &c.

Marmalet of Bell-Grapes is made after the same Manner.

Marmalet of Rasberries.

WE usually make the Body of this Marmalet of very ripe Currants, to which is only added a Handful of Rasberries, to make it appear as if it consisted altogether of the latter.

Marmalet of Plumbs.

IF they are such Plumbs as slip off from their Stones, those Stones are to be taken away: Otherwise scald your Fruit in Water, 'till they become very soft; let them also be drain'd and well squeezed thro' the Sieve; then dry your Marmalet over the Fire, and let it be temper'd with the same Weight of crack'd Sugar: Lastly, having caused it to simmer for a while, let it be put into Glasses or Pots, and strew'd with Sugar.

Mar-

Marmalet of ripe Apricocks.

HAVING provided five Pounds of ripe Apricocks, let them boil in two Pounds of pearled Sugar, 'till they have thrown out all their Scum, and then remove them from the Fire. As soon as they are cool'd, set them again over the Fire to be broken and dry'd, 'till they do not run any longer: In the mean Time, let three Pounds and a half of Sugar be brought to its crack'd Quality, in order to be incorporated with the Paste; let all simmer together for some time, and let the Marmalet, strew'd with fine Sugar, be turned into Pots as the others.

Marmalet of Apples.

AT first scald your Apples in Water over the Fire, and when they are become very tender, let them be taken out and drain'd; then strain all thro' a Sieve, and boil your Sugar 'till it be very much Feathered; allowing three Quarters of a Pound of it for every Pound of Fruit. The whole Mass being well temper'd and dry'd over the Fire, according to the usual Method, let it simmer together, then pour your Marmalet into Pots or Glasses, strew'd with Sugar. Marmalet of Pears is made altogether according to this Method.

Marmalet of Quinces, according to the Mode of the City of Orleans in France.

AFTER having pick'd out the best Sort of Quinces, cut them into Pieces, in order to be par'd and clear'd from the Cores and Kernels. In the mean while, having caus'd two Pounds of Sugar to be brought to its cracked Quality,

Quality, slip in about six Pounds of Fruit, and let all boil together to a Pap, which you must turn into a new Cloth to be well strain'd, and the Liquor that passes thro' will serve for the Marmalet: Let this strain'd Liquor be pour'd into other pearled Sugar to the Quantity of four Pounds, and as soon as the Syrup returns to the same Degree of Boiling, let it be carefully scummed; then removing the Pan from the Fire, take off the Scum again (if their be Occasion) and pour your Marmalet into Pots, Glasses, or Boxes, which must be left in the Air for some Days before they are cover'd.

Marmalet of Quinces after the Italian Manner.

HAVING about thirty Quinces par'd, and the Cores taken out, put to them a Quart of Water, with two Pounds of Sugar, and let all boil together 'till they are soft; then strain the Juice and the Pulp, in order to be boiled up with four Pounds of Sugar to a due Consistence.

Marmalet of Oranges.

PARE your Oranges as thin as possible, then boil them 'till they are soft; then take double the Number of good Pippins, cut them into Halves, core them, and boil them to Pap, so as they may not lose their Colour; strain the Pulp, and add a Pound of Sugar to every Pint: Afterwards take out the Orange-Pulp, cut the Peel, and let it be made very soft by boiling, in order to be bruised in the Juice of Lemons, and boiled up again to a Consistence with your Apple-Pulp, and half a Pint of Rose-Water.

To make Quiddany of Pippins of an Amber or Ruby Colour.

PARE your Pippins, cut them into Quarters and boil them with as much fair Water, as will cover them, 'till they are soft, and sink in the Water: Then having strain'd the Pulp, let a Pint of the Liquor be boil'd with half a Pound of Sugar, 'till it appears a quaking Jelly on the Moulds: When your Quiddany is cold, turn it on a wet Trencher, and slide it into Boxes. If you would have it of a red Colour, let it boil leisurely close cover'd 'till it is as red as Claret Wine.

To make Quiddany of all Sorts of Plumbs.

BOIL your Plumbs in Apple Water, 'till they are as red as Claret: When you have made the Liquor strong of the Fruit, put to every Pint half a Pound of Sugar, and let it boil till a Drop of it will hang on the Back of a Spoon like a quaking Jelly. If you would have your Quiddany of an Amber Colour, only boil it over a quick Fire, and that will produce the desired Effect.

To make Quiddany of Rasberries.

HAVING pick'd your Rasberries, put them into a Pot, stop it close, and set it in a Kettle of boiling Water. When they have been stewed thus almost an Hour, strain the Liquor from the Pulp, and add thereto the Weight of double refin'd Sugar, with a little Musk or Ambergrease: That done, let all boil together over a quick Fire, for if they are long in boiling, they'll lose their Colour. Quiddany of Gooseberries may be made after the same Manner,

but they must boil an Hour; as also Quiddany of Currants which will only take up three Quarters of an Hour in boiling.

To make Quiddany of Apples, Quinces, Plumbs, or any other Sorts of Fruit.

TAKE a Quart of the Liquor of any preserved Fruit; and put into it a Pound of the same Fruit raw, separated from the Cores, Skins, Stones, and Kernels: Then let all boil up with a Pound of Sugar, 'till it will stand upon a Knife Point like a Jelly.

The PASTES of FRUIT.

Paste of ripe Apricocks.

APricock-paste is usually made as the Marmalet of the same, or else the Apricocks may be only scalded at first without Sugar, but if they are not thoroughly ripe, bruise them as much as is possible, or pound them in a Mortar. Afterwards, your Fruit must be sifted into an equal Quantity of crack'd Sugar, and incorporated with it when well dry'd over the Fire: That done, having caused all to simmer, dress your Paste as the others, if you are disposed to dry it at the same Time.

Paste of Plumbs.

YOUR Paste may be made of dry Marmalet of Plumbs, putting to it some new Feathered Sugar, according the above - specify'd Method: Or else your Fruit being duly prepared, *i. e.* strained and dryed, cause it to be intermixed with crack'd Sugar: Then let all
simmer

simmer together and let the Pastes be dress'd after the usual Manner.

Paste of Apples and Pears.

FIRST having scalded your Fruit in Water, 'till they become soft, then let them be drained, pass'd thro' a Sieve, and dried over the Fire, but Care must be taken to stir them with a Spatula from time to time, both on the Bottom and round about to prevent their burning. When the Paste slips off from the Bottom and Sides of the Pan, remove it from the Fire, and cause some Sugar to be greatly feather'd or crack'd, which must be well incorporated with it, allowing a Pound of Fruit for the like Quantity of Sugar. Afterwards, set your Paste again over the Fire, to simmer, and dress it as the others in Moulds, or upon Slates, setting all at the same time into the Stove to be dried.

Quince-Paste.

YOUR Quinces being pared, cut them into Quarters, and take away the Cores if you please, or else let all be left. Then having made some Water boil over the Fire throw in the Fruit, and let them continue boiling 'till they are very soft, in order to be drain'd upon a Grate or Hurdle, and pass'd through a Hair-sieve; that done, set the Paste over the Fire again, to be dry'd and incorporated with crack'd Sugar, to the Quantity of somewhat more than a Pound for every Pound of Fruit. Lastly, your Paste must simmer for awhile, and then be dress'd as the others.

Orange Paste.

THIS Paste is made as Orange Marmalet, according to the Method laid down in that Article, or else of the Marmalet itself, ordered as before, that is to say, it must be imbody'd with new Sugar, brought to its feather'd Quality, 'till it slips off from the Bottom of the Pan. Then having caused it to simmer, let it be dress'd after the usual Manner, and dry'd in the Stove.

*Candy'd C O N F E C T I O N S.**To candy Rosemary Flowers in the Sun.*

LET Gum Dragant be steep'd for some time in Rose-water, and let your Rosemary Flowers, after they are well pick'd, be soak'd in the said Water; then take them out, lay them upon a Paper and strew fine Sugar over them; this do in the hot Sun, turning them, and strewing Sugar on them, 'till they are candy'd, and so keep them for your Use.

To candy Barberries and Grapes.

WE take preserved Barberries, wash off the Syrup in warm Water, and sift fine Sugar on them: Then let them be dry'd in the Stove, turning them from time to time, 'till they are thorough dry. Preserved Grapes may also be candy'd after the same Manner.

To candy Eringo Roots.

LET the Roots be par'd and boil'd 'till they are soft, allowing to every Pound two Pounds of fine clarify'd Sugar: Afterwards, the Sugar being boiled to a due height,
dip

dip in your Roots two or three at once, and dry them in the Stove for Use.

To candy Elicampane Roots.

YOU must take the Roots out of the Syrup in which they were preserved, dry them in a Cloth, and for every Pound allow a Pound and three Quarters of Sugar; let the Sugar boil to a height, and your Roots being dipped therein, will be well candy'd.

To candy Angelica.

YOU must boil the Stalks of Angelica in Water 'till they are tender; then peel them, put them into other warm Water, and cover them till they become very green over a gentle Fire. Afterwards, having laid them on a Cloth to dry, take their Weight in fine Sugar and boil it to a Candy height, with a little Rose Water: Lastly, slip in your Stalks, boil them up quick, and take them out in order to be dry'd for Use.

To candy Orange Peels.

STEEP your Orange Peels, as often as you shall judge expedient, in fair Water, to take away their Bitterness; then let them be gently dry'd, and candy'd with Syrup made of Sugar.

To candy Flowers.

GET any Sort of Flowers and cut the Stalks if they are very long somewhat shorter; that done, let a Pound of white Sugar be boiled to a Clearness, with eight Spoonfuls of Rose-Water: When the Sugar begins to grow
stiff

stiff and cool, dip your Flowers in it, take them out forthwith, and lay them one by one in a Sieve in order to be dry'd and harden'd in the Stove.

To make Barley Sugar.

HAVING a sufficient Quantity of Barley boiled in Water, strain it thro' a Hair-sieve, and let this Decoction be put into clarify'd Sugar, brought to the Caramel or last Degree of boiling; then take off the Pan from the Fire 'till the boiling settles, and pour your Barley Sugar upon a Marble Stone rubb'd with Oil of Olives, but Care must be taken to hinder it from running down: As the Sugar cools, and begins to grow hard, cut it into Pieces, and roll it out of what length you please, in order to be kept for Use.

Several Sorts of BISKEETS.

To make common Biskets.

SLIP the Whites and Yolks of six or eight Eggs into a Bason or Pan, beat them well with some Sack, and a little Rose-Water; then adding a Pound of powder Sugar with as much Flour, and half an Ounce of Coriander Seeds, mingle all together, and dress your Paste in Paper Cafes, or Tin Moulds, in any Form at Pleasure: Afterwards, the Biskets being iced and dusted with fine Sugar, put into an Handkerchief, are to be set in an Oven moderately heated, 'till they rise and come to a good Colour. When they are baked, take them up with the Point of a Knife, and let them be thoroughly dried in the Stove.

Bisket

Bisket Drops.

LET one Pound of Sugar, four Yolks of Eggs, two Whites, and a little Canary Wine be beaten well together. When the Oven is ready, add one Pound of Flour with a few Seeds, and let all be likewise well incorporated: That done, butter the Paper, lay your Drops in Order on it. Ice them with fine Sugar, and set them in a gentle Oven.

Savoy or French Biskets.

HAVING provided a Pair of Scales, you are to put three or four new laid Eggs into one of them, as also some baked Flour into the other, so as there may be an equal Weight of both: In the mean Time, set by some Powder Sugar, of the same Weight as the Eggs, with the Whites; of which a very strong Froth is to be made by whipping them well with a Whisk: Add thereto at first some candy'd Lemon Peel grated or powdered, and then the Flour that was weighed before: All being thus mingled together, put in the Sugar, and after having beaten the whole Mass again for a while, slip in the Yolks, so as the Paste may be well tempered: That done, shape your Biskets upon Paper, with a Spoon, of a round or oval Figure, and ice them neatly with Powder Sugar: Afterwards, let the Biskets be bak'd in a Campagne Oven that is not over heated, giving them a fine Colour on the Top. When they are done enough, cut them off from the Paper with a very thin Knife, and lay them in Boxes for Use.

Lisbon

Lisbon Biskets.

LET the Whites of three or four Eggs be beaten a little with the Yolks, and add thereto as much Powder Sugar as you can take up between your Fingers, at four or five Times, with four or five Spoonfuls of baked Flour, and some Lemon Peel. When these are well imbody'd together, turn your Paste upon a Sheet of Paper strew'd with Sugar, strew the Paste likewise on the Top with the same Sugar, and set it in an Oven moderately heated. As soon as the Biskets are baked, they must be cut all at once with the Paper underneath, according to the Size and Figure you would have them to be of, and then the Paper may be gently pared off with a Penknife.

Chocolate Biskets.

WE scrape a little Chocolate upon the White of an Egg, to give it a Tincture, then work it up with Powder Sugar, and the rest of the Ingredients, to a pliable Paste: Then dress your Biskets upon Sheets of Paper, and set them in the Campagne Oven, to be baked with a gentle Fire, both on the Top and underneath.

Orange and Lemon Biskets.

AN experienced Confectioner may readily make up these Sorts of Biskets after the same Manner; only using a little grated Orange or Lemon Peel, with some Marmalet instead of the Chocolate. Other Biskets of the same Nature may likewise be prepared with Orange or Jessamine Flowers, beating them well before they are mingled with the other Ingredients.

Bis-

Biscotins.

GET four Spoonfuls of Powder Sugar, one of any kind of Marmalet, as of Apricocks, Quinces, Oranges, Currants, &c. and three Whites of Eggs; to these add a convenient Quantity of fine Flour, all which must be well temper'd together 'till the Paste becomes very pliable: Then proceed to make your Biscotins of various Figures, *viz.* some long, others round, others in Form of Cyphers, Love-Knots, and other Devices: They are to be bak'd with a moderate Fire, and taken out of the Oven as soon as they appear of a somewhat brown ruffet Colour: When they are drawn, they must be forthwith clear'd from the Paper, which may be easily done, by wetting the Sheets on the Back-side with fair Water.

MARCH-PANES and MACAROONS.

To make common March-panes.

TAKE a sufficient Quantity of Almonds, which are to be scalded in hot Water, blanch'd, and thrown into cold Water as they are done; then being wip'd and drain'd, they must be beaten in a Stone Mortar, and moistened with the White of an Egg, to prevent their turning to Oil. In the mean while, having caus'd half as much clarify'd Sugar as Paste, to be brought to its Feathered Quality, toss in your Almonds by Handfuls, or else pour the boiling Sugar upon them in another Vessel: Let them be well intermix'd, and the Paste continually stirr'd on all Sides. When 'tis done enough, it must be laid upon Powder Sugar, and set by to cool. Afterwards several Pieces of a convenient Thickness may be

taken out, of which you are to cut your March-panes with certain Moulds, gently slipping them off with the Tip of your Finger upon Sheets of Paper, in order to be heated in the Oven only on one Side: That done, the other Side is to be ic'd over, and bak'd in like Manner: Otherwise, the Paste may be roll'd out or squeez'd thro' a Syringe, and made curbed, or jagg'd of a round, oval, or long Figure, in the Shape of a Heart, &c.

Another Sort of Paste for March-panes.

YOUR Almonds being blanch'd, cool'd and drain'd as before, pound them well in a Mortar, and moisten them with the White of an Egg, and a little Orange-Flower-Water beaten together. Then having provided an equal Quantity of Sugar boil'd to the Feather'd Degree, slip in the Almonds, and temper all with the Spatula: That done, set your Paste over the Fire again to be dry'd, continually stirring the same 'till it becomes pliable, and slips off from the Bottom of the Pan: Lastly, it must be laid in a Bason with Powder Sugar underneath, and made up into a thick Roll, to be set by for awhile as the Former, so as you may at last shape and dress your March-panes after the same Manner.

March-panes with a Tincture of Rasberries or other Sorts of Fruit.

DURING the Summer Season, your March-panes may be diversify'd several Ways, viz. by tempering some of them with the Juice of Fruit, as Rasberries, Strawberries, Cherries, Currants, &c. but if those Juices are made Use of for soaking the Almonds, when they are
pounded

pounded with the White of an Egg: The Pafte must be well dry'd at the Fire, or else with Powder Sugar.

To make Macaroons.

HAVING provided a Pound of Almonds, let them be scalded, blanch'd and thrown into fair Water: Then they must be drain'd, wiped and pounded in a Mortar, moistening them with Orange-Flower-Water, or the White of an Egg, lest they should turn to Oil. Afterwards, taking an equal Quantity of Powder Sugar, with three or four other Whites of Eggs, and a little Musk, beat all well together, and dress your Macaroons upon Paper, with a Spoon, that they may be bak'd with a gentle Fire.

To make Jumbals.

LET a Pound of fine Flour, and as much white Sugar be made up into a Pafte with beaten Whites of Eggs; then add thereto half a Pint of Cream, half a Pound of fresh Butter, and a Pound of blanch'd Almonds well stamp'd; knead all together thoroughly with a little Rose-Water, and cut out Jumbals into what Figure you please, in order to be bak'd in a gentle Oven.

To make Wafers.

GET as much Flour as you think fit, and mingle it with new Cream in the Evening. The next Day, when it is clear'd from Lumps, add powder Sugar, somewhat above the Quantity of the Flour, so as all may be well intermix'd with a Spoon: That done, pour in more Cream, with a little Orange-Flower-Water, 'till the whole Mass is almost reduced to the Consistence of Milk, and

stir all well together : In the mean Time, the Wafer-Iron being heated and rubb'd on both Sides with fresh Butter, turn your prepared Cream or Batter upon it, which must not exceed a Spoonful and half for every Wafer : Afterwards, lay the Iron upon the Furnace, so that as soon as the Wafer is baked on one Side, it may be turned on the other : When it is done enough, take it off from the Iron with a Knife, and roll it a little round the same. Lastly, spread your Wafers hot upon a Wooden Roller, to give them their due Shape, and set them into the Stove, that they may be continually kept very dry.

White Pastils.

LET your Gum be first steep'd in a little Water, with the Juice of three or four Lemons, and their Zests or Chips. As soon as the Gum is thoroughly dissolved, strain it through a Linnen Cloth as before, and pour it into the Mortar, with double refin'd Sugar, sifted through a fine Sieve, then throwing in a Handful of Sugar, let all be well work'd and beaten, and add another Handful, continuing to beat and temper the whole Mass on all Sides, as it is augmenting with Sugar, 'till it comes to a very white and pliable Paste, with which you make your Pastils with Pleasure, and dry them in the Stove.

Orange-Flower-Pastils.

THESSE Sorts of Pastils are usually prepared according to the same Method, only some Leaves of Orange-Flowers and Water of the same, are to be incorporated with the Lemon Juice, in which the Gum is steeped.

Apri-

Apricocks Pastils.

HAVING caused some Gum Arabick to be steep'd in Water, and strain'd through a Cloth, turn it into a Mortar with Syrup of Apricocks: Then you are to temper your Compound, and augment it with Sugar at several Times, 'till the Paste is pliable, in order to make round Pastils, which are dry'd in the Stove, and may afterwards (if you please) be made while in the wide Pan, after the same Manner as Sugar Plumbs.

To make Artificial Flowers.

AT first you are to make Pastes of divers Colours, with Gum Dragant thoroughly steep'd and mingled with Powder Sugar, which is to be well tempered, and beaten in a Mortar, 'till the Paste is become pliable. For the Red, some prepared Cochineal may be added; for the Yellow, Gambooge; for the Blue, Indigo and Orris, and for the Green, the Juice of Beet-Leaves, which are to be scalded a little over the Fire, to take away their Crudity. The Pastes being thus ordered, and rolled out into very thin Pieces, may be shaped in the Form of several Sorts of Flowers, as Roses, Tulips, Wind-flowers, &c. by the Means of certain Tin Moulds; or else they may be cut out with the Point of a Knife, according to Paper-Models. Then you are to finish the Flowers all at once, and dry them upon Egg-Shells, or otherwise. In the mean while, different Sorts of Leaves are, in like Manner, to be cut out of the green Paste, to which you may also give various Figures, to be intermixed among your Flowers, the Stalks whereof, are to be made with Slips of Lemon Peel. The
Tops

Tops of the Pyramids of dried Fruits, may be garnished with these Artificial Flowers; or else a separate Nosegay may be made of them, for the Middle of your Desert; or they may be laid in Order in a Basket, or kind of Cup, made of fine Pastry-work of Crackling-Crust, neatly cut and dry'd for that Purpose.

To make artificial Oranges and Lemons.

GET Moulds of Alabaſter made in three Pieces: Bind two of them together, and let them lie in the Water an Hour or two, boiling to a height, in the mean time, as much Sugar as will fill them; the which, being poured into the Mould, and the Lid put quickly on it, by suddenly turning it will be hollow. You muſt colour your Sugar in boiling it, to the Colour you would have your Fruit.

To make each Sort of Comfits, vulgarly called, Covering Seeds, with Sugar.

YOU muſt provide a Pan of Braſs or Tin, to a good Depth, made with Ears to hang over a Chafing-Diſh of Coals with a Ladle and Slice of the ſame Metal; then cleanſe your Seeds from Droſs, and take the fineſt Sugar well beaten; put to each Quarter of a Pound of Seeds, two Pounds of Sugar melted in this Order; put into the Pan three Pounds of Sugar, adding a Pint of Spring-Water, ſtirring it 'till it be moiſtened, ſuffering it to boil, and ſo from your Ladle let it drop upon the Seeds, and keep the Baſon wherein they are, continually moving, and between every Coat rub and dry them as well as may be; and when they have taken up the Sugar, and by Motion are rolled
into

into Order, dry them in an Oven, or before the Fire, and they will be hard and white.

Brandy Peaches used in Deserts.

PUT your Peaches in boiling Water, do not let them boil, take them out, put them in cold Water, drain them in a Sieve, put them in long wide mouth'd Bottles. To half a Dozen of Peaches, take a Quarter of a Pound of Sugar, clarify it, put it over your Peaches, fill up the Bottles with Brandy, stop them close, and keep them in a cool Place.

To dry Pears or Pippins without Sugar.

W I P E them clean, and take a Bodkin, and run it in at the Head-end, and out by the Stalk, and put them in a flat Earthen Pot, and bake them, but not too much. You must tie double White Paper over the Pot that they may not scorch; when they are cold drain them from the Liquor, and lay them on Sieves with wide Holes, and dry them in a hot Stove or Oven.

To dry Pears with Sugar to keep all the Year.

T A K E Poppering Pears, and thrust a piked Stick in at the Head of them, 'till it goes beyond the Core. Then scald them, but not too tender, then pare them the long Way into Water, and take the Weight of them in Sugar, clarify'd with a Pint and a half of Water to a Pound of Sugar; strain the Syrup clear, and put in the Pears, set them on the Fire, and boil them pretty handsomely half an Hour; then cover them with Papers, and set them by 'till the Morrow, then boil them again, and set them by 'till

'till the next Day, and then take them out of the Syrup, and boil it 'till it will draw ropy, and pack them in a Pan, and put it to them; if it will not cover them add some more Sugar: Set them on the Fire, and let them boil all over; then cover them with Paper, and set them in the Stove 24 Hours; and then take them out and let them be cold; then lay them on a Sieve to drain; then lay them on Plates, and dust them with some fine Sugar, and set them into the Stove to dry. When one Side is dry turn them upon Papers in a Sieve, and dust the other Side, and set them into the Stove again 'till they are quite dry: Then pack them up with Paper between each Laying, and keep them in a Closet.

To make red Colouring for Pippins, or Quince-Paste, or Paste Royal.

TAKE an Ounce of Cochineal, beat it very fine and put it in three Quarters of a Pint of fair Water in a Skillet, with a Quarter of an Ounce of Roach Allum, and boil it 'till you think the Water has got out the Goodness, then strain it through a Piece of fine Holland, and put it into a Vial, and put two Ounces of double refin'd Sugar to it, and keep it by you. It will keep six Months.

C H A P. XXIX.

Of setting out D I N N E R S, &c.

IN grand Entertainments, the most convenient Forms for Tables are those in the Shape of a Horse-Shoe, or of an oblong Square, open in the Middle; for at these Tables the Company being seated on the Outside, have the Pleasure of seeing one another, and being readily served without the Trouble of Waiters reaching over their Backs.

Mr. *Bradley* mentions the following Tables where five Dishes are served at a Course. These are so ordered as to save a great deal of Trouble to the Mistress of the Family, as well as the Guests, for with this Sort of Table every one helps himself, by turning what Dish he likes before him, without interrupting any body. You must have first, a large Table with a Hole in the Middle, of an Inch Diameter, wherein should be fix'd a Socket of Brass well turn'd, to admit of a Spindle of Brass, that will turn easily in it. The Table here spoken of may be five or six Feet diameter; and then have another Table-board made just so large that as it is to act on the Centre of the first Table, there may be near a Foot Vacancy for Plates, &c. on every Side. Then fix the Spindle of Brass in the Centre of the smaller Table, which Spindle must be so long, as that when one puts it in the Socket of the great Table-board, the smaller turning Table may be about four Inches above the lower Board; so, that in its turning about, no Salt, or Bread, or any thing on the Plates, may be disturb'd. These Tables

N^o 28.

4 L

have

have Cloths made to each of them; the upper, or smaller Table, to have an whole Cloth fastned close, so that none of the Borders hang down; and the Cloth for the under Table must have an Hole cut in the Middle of it, for the Spindle of the upper Table to pass through into the Brass-Scoket; and when this is rightly order'd, and every * Cover placed on the lower Table, then the upper Table, which will turn, may be furnished with Meats. It remains only then, for the Lady of the House, to offer the Soop; but after that, every one is at Liberty to help themselves, by turning the upper Table about.

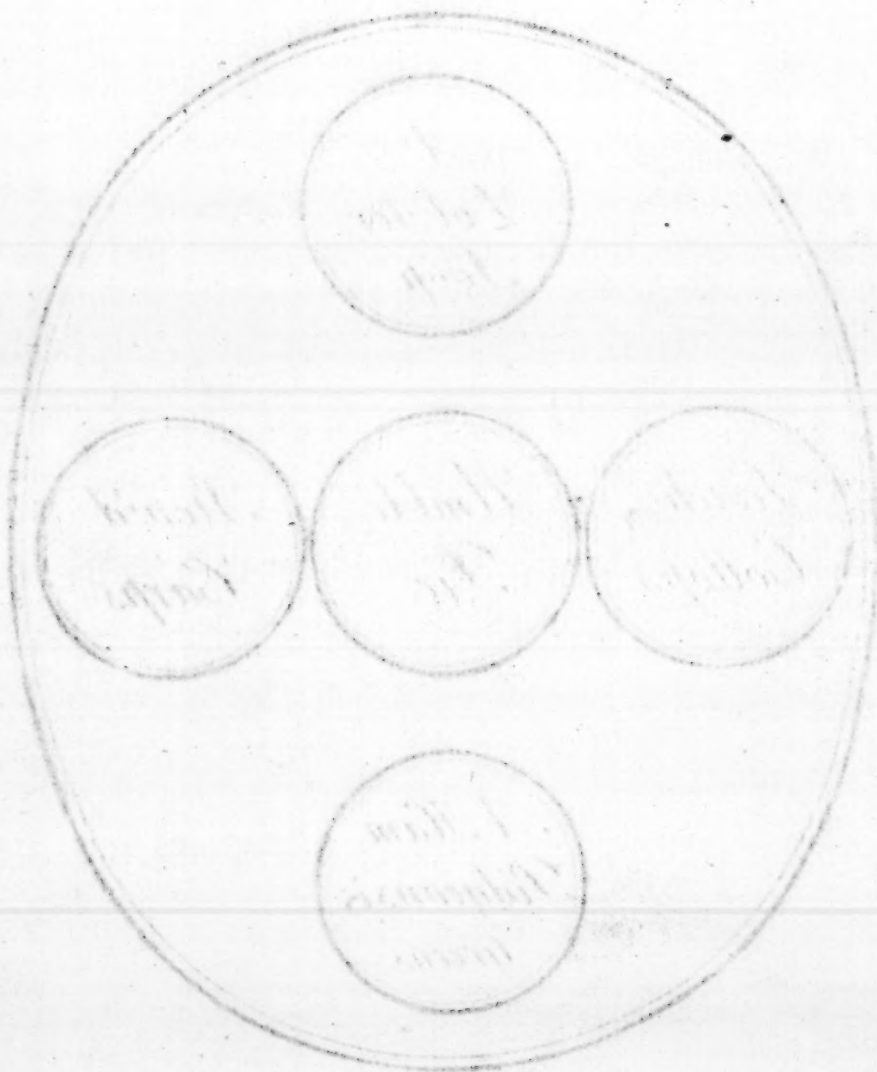
It is to be observed that in small Entertainments and on common Days, the Soops are always first served at the upper End of the Table; or Fish if there is no Soop, and the Fish is to supply the Place of the Soop. The large Dish of boiled Meat again in the room of that, and the large Dish of roast Meat at the Bottom of the Table; in the Middle is either a Pie, something roasted or a grand Sallad. For Tables of five Dishes and two Courses, in every Month of the Year, see the Plates that follow.

When the Desert is to come on, Care must be taken to see the Table well cleared, and the upper Table-Cloth taken off, with the Leather which lay between that and the under one. Dry'd Sweetmeats, Sweetmeats in Glasses and Fruits, are placed in Pyramids, or otherwise, like the great Dishes of Meat. Creams and Compotes like Intermesses.

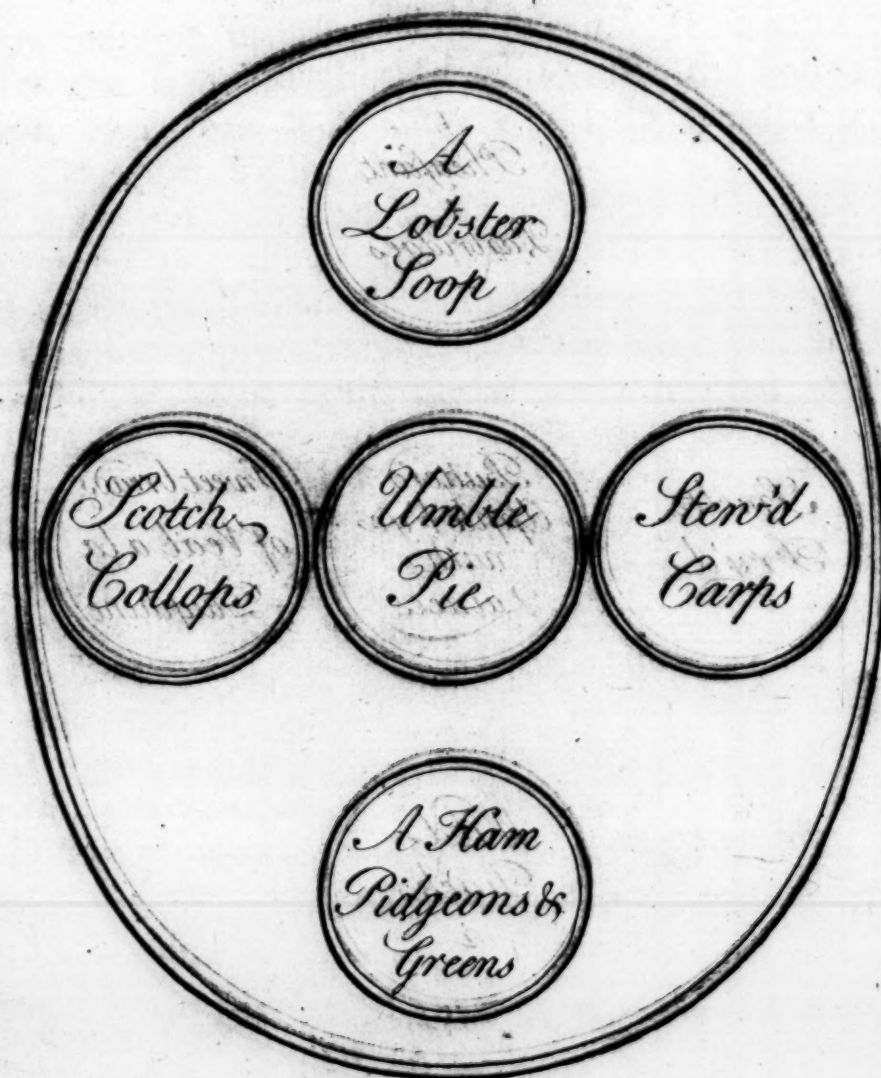
* N. B. The Word Cover here means the Plate, Napkin, Knife, Fork and Spoon.

JANUARY

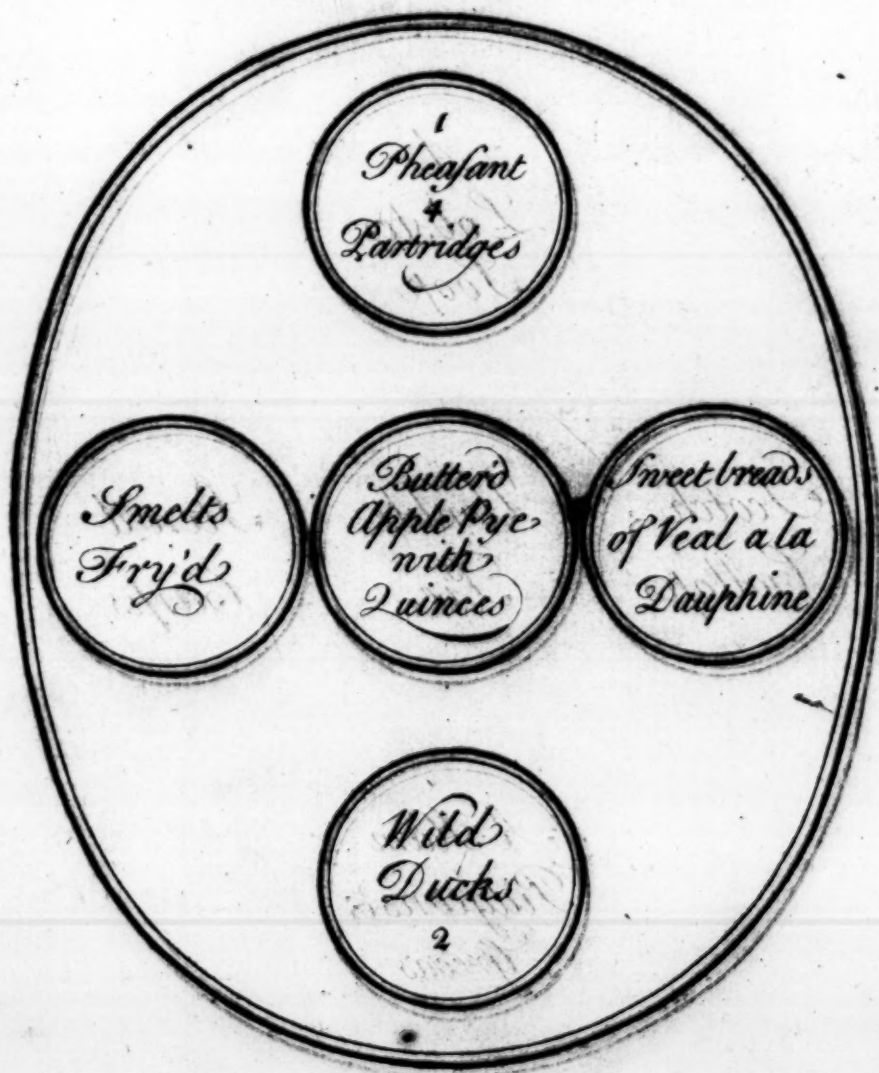
1790



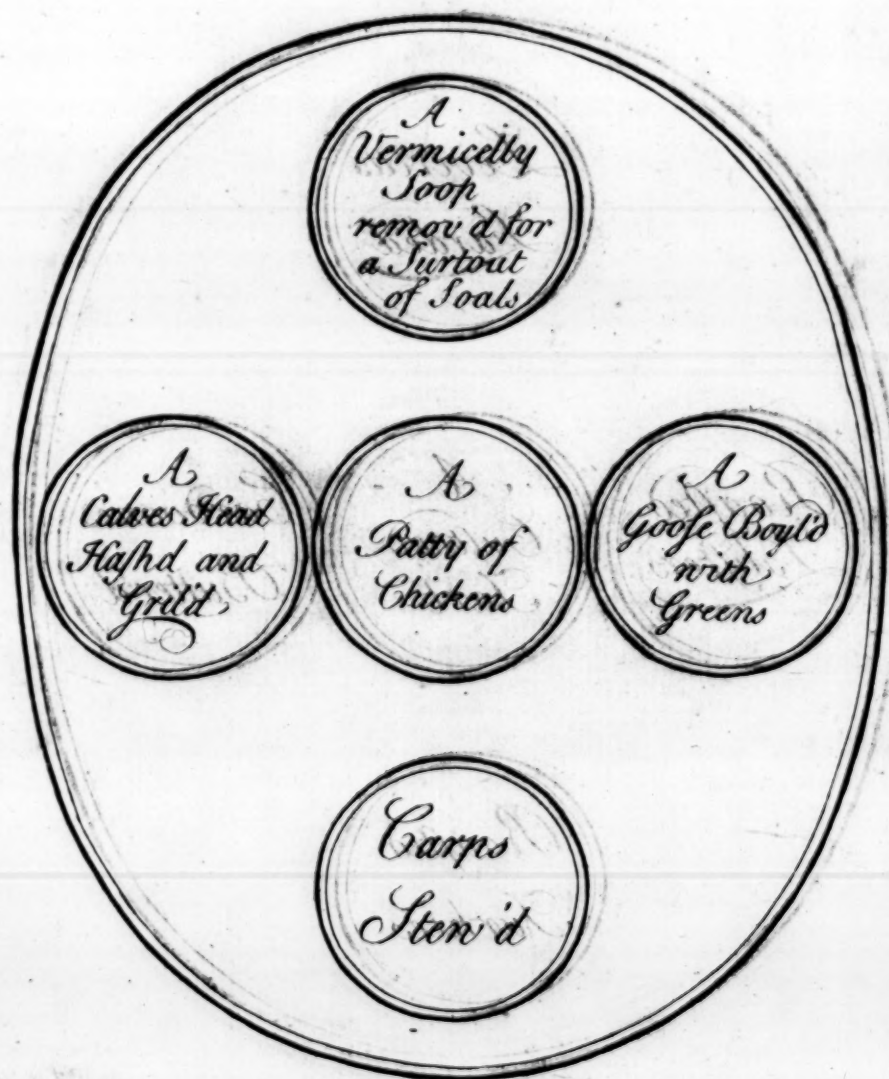
JANUARY

First Course

JANUARY

Second Course

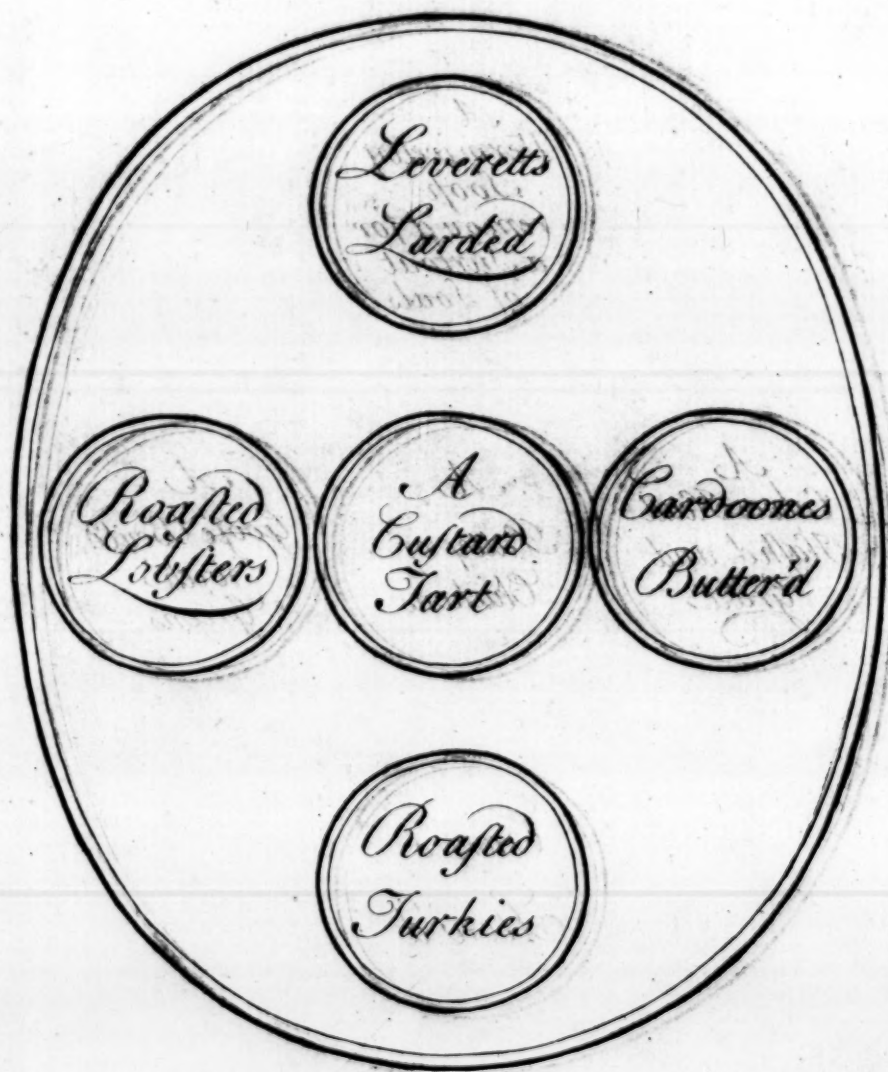
FEBRUARY.

First Course

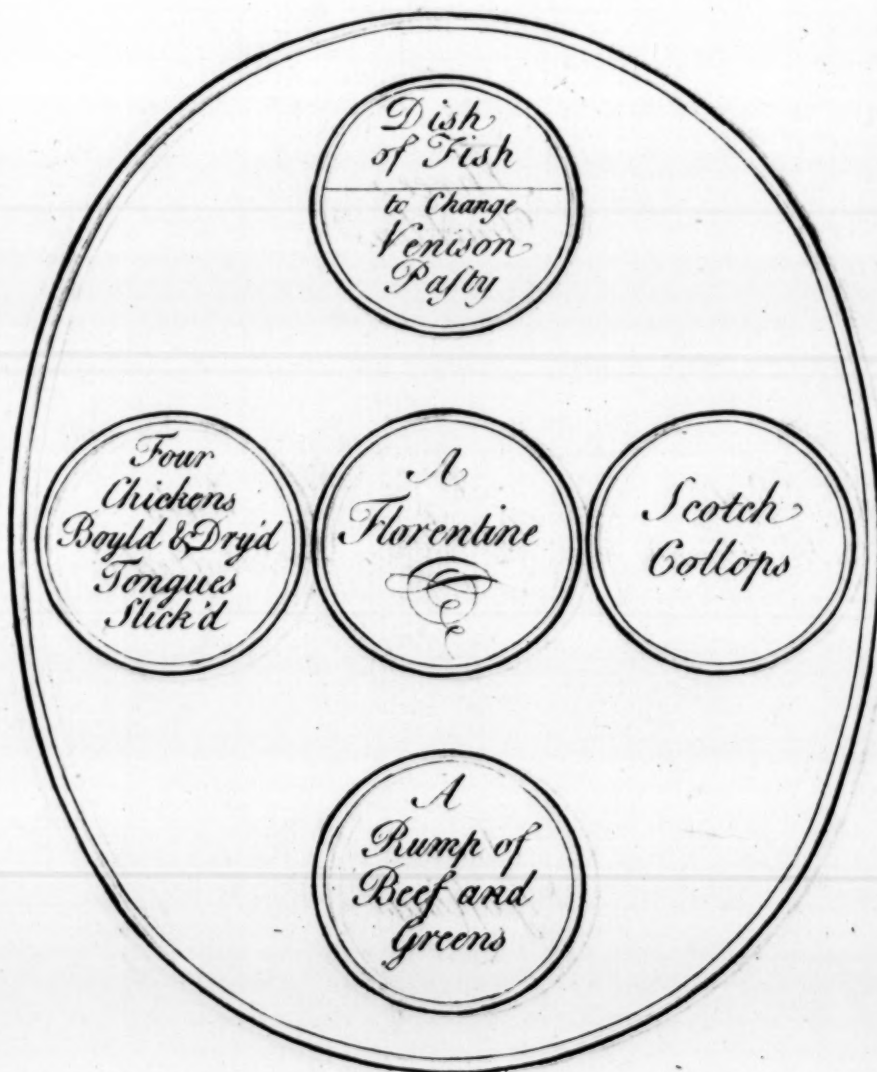
FEBRUARY

4

Second Course



MARCH.

First Course

Second Course

*Three
Ducklins*

*Rost
Sweetbreads*

*A
Ratiffia
Tart*

*Eels
Rosted*

*Two
Goslings*

A P R I L .

First Course

*Soup de
Santé
to change
Carp. Sten'd*

*Fricandos
of Veal
Larded*

*A
Giblet
Pie*

*A
Shoulder
of Mutton
stuf'd with
Oysters*

*A
Loyn of
Veal forc'd
& Roast*



Second Course

*A Hare
2 Rabbits
Larded*

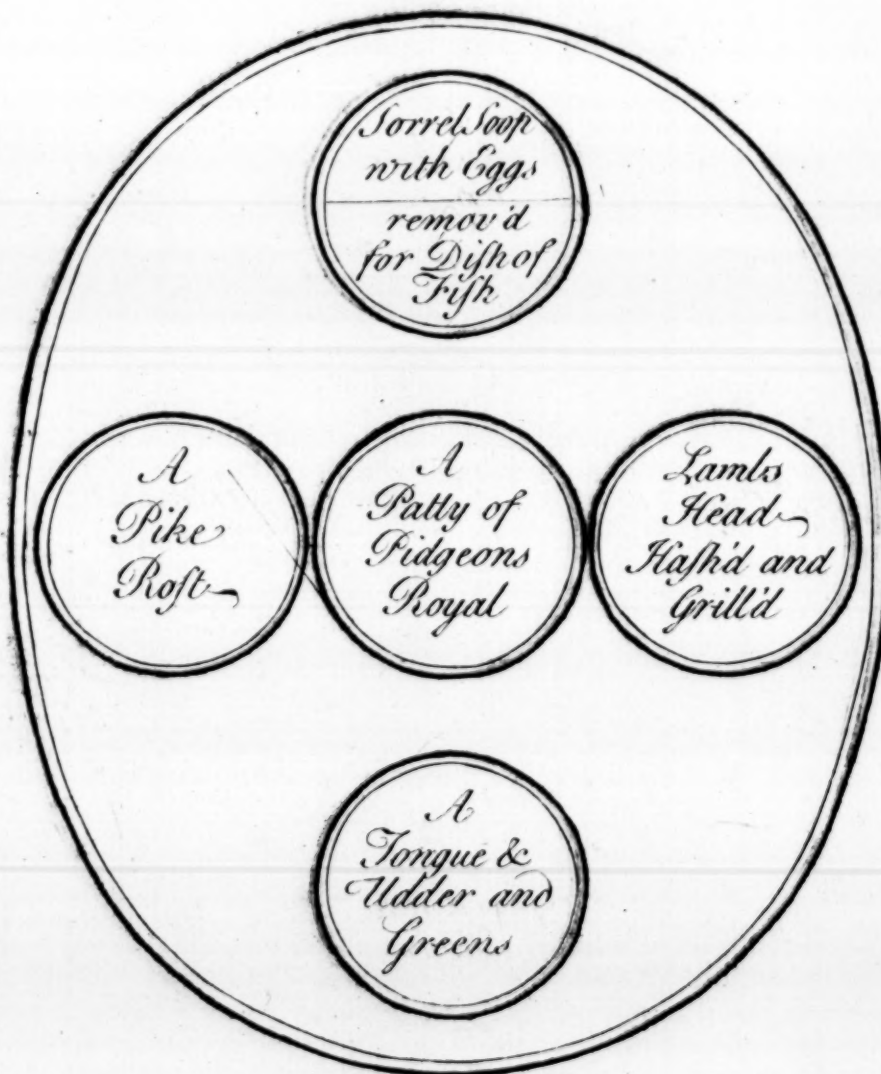
*Lambstones
Fry'd*

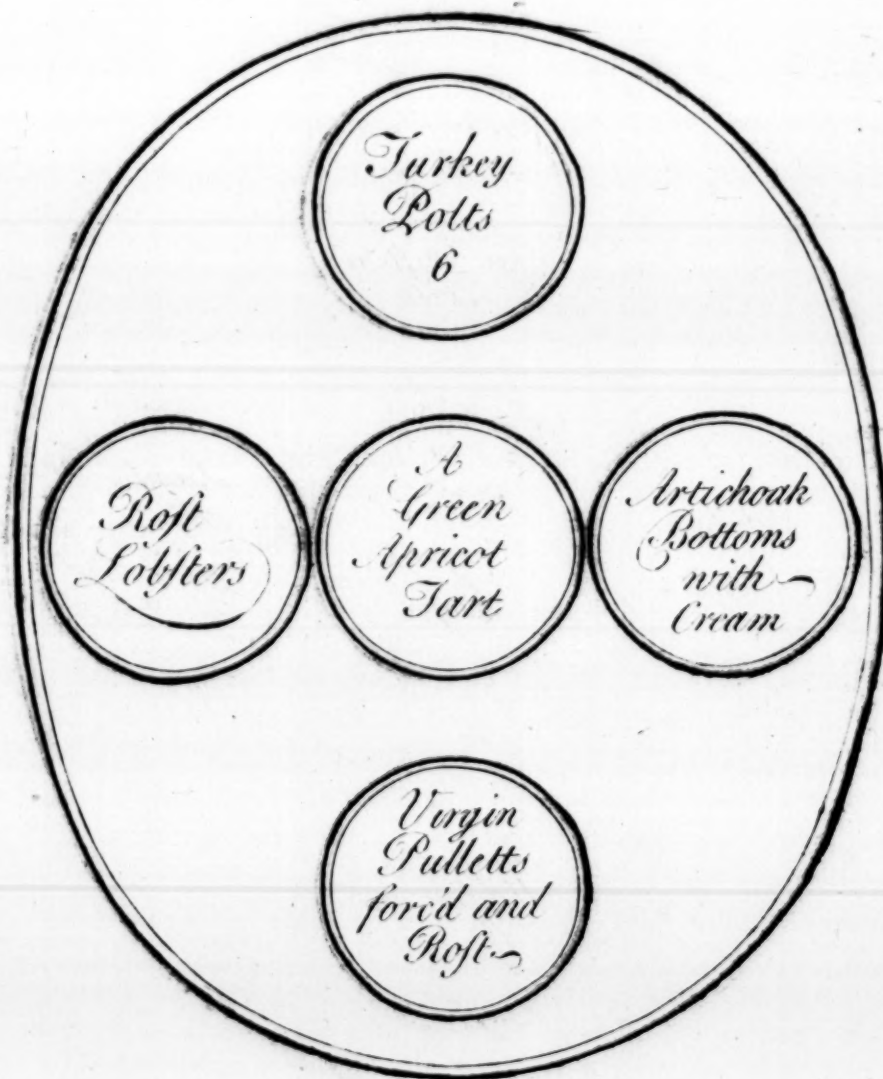
*Tameline
Tarts*

*Lobsters
forc'd &
Butter'd*

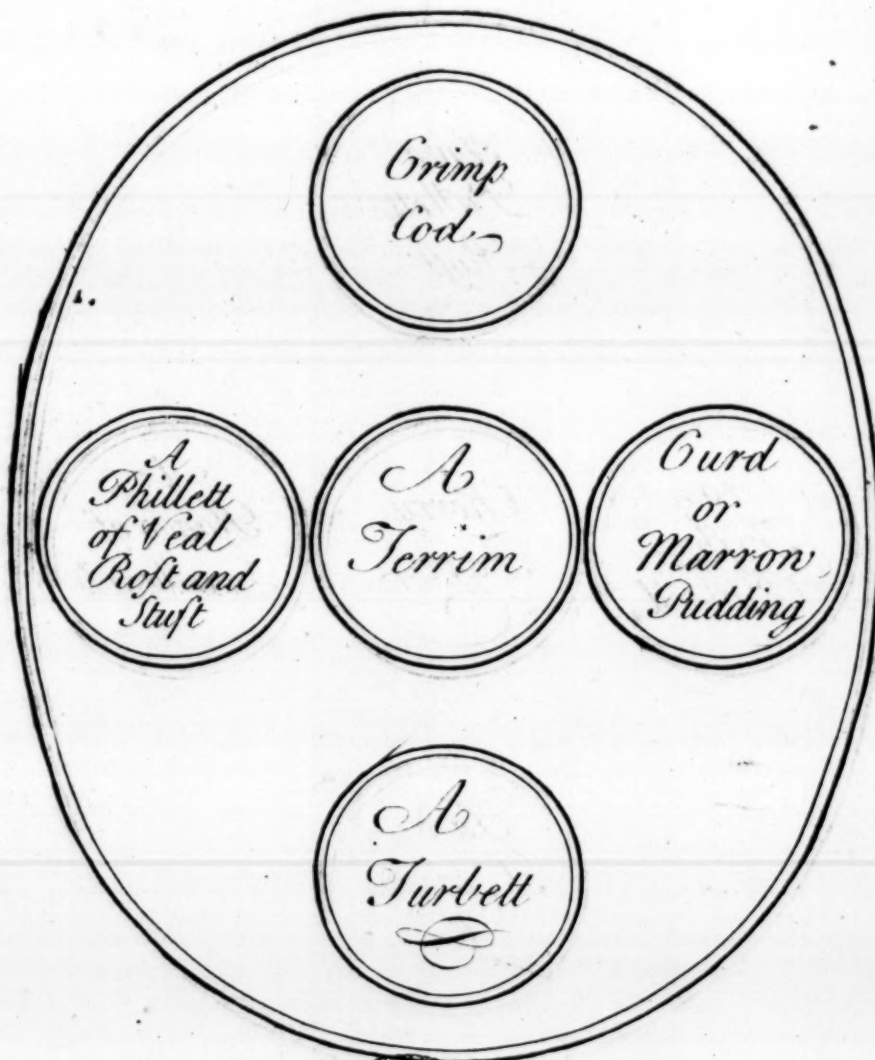
*Four
Chickens with
Asparagus
two
Larded*

M A Y

First Course

Second Course

JUNE

First Course

Second Course

*Two
Pulletts
Roast*

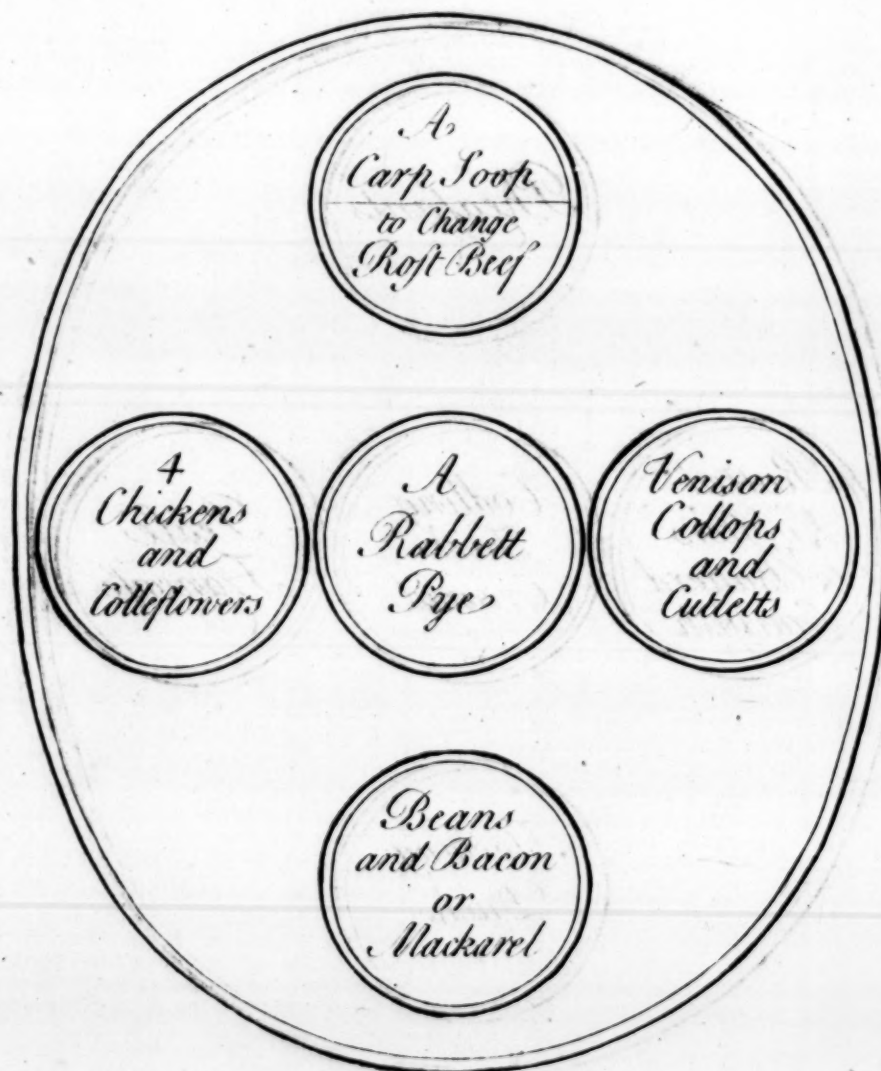
*Cray
Fish
Butter'd*

*Cherry
Tart*

*A
Ragoo of
Sweetbreads*

*Five
Pidgeons
6*

JULY.

First Course

Second Course

Pheasants

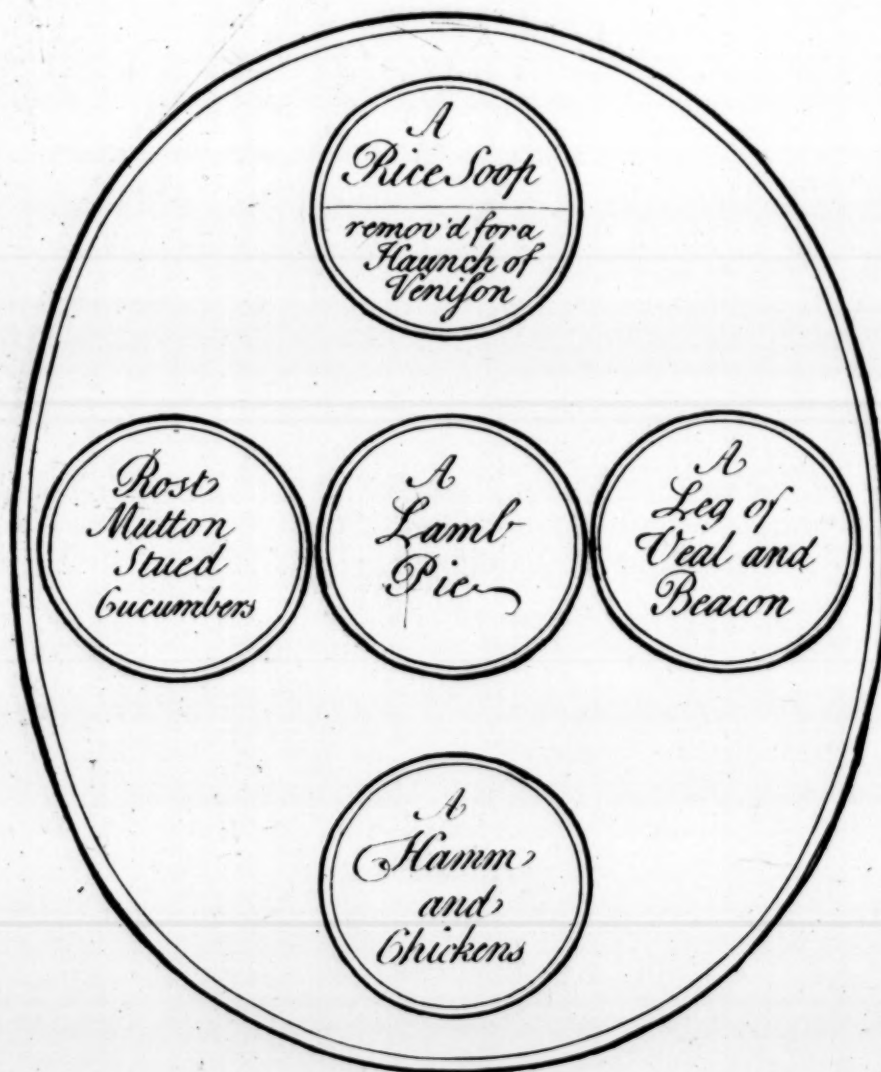
*Roasted
Lobsters
& Butterd
Crawfish*

*Codling
Tarts
Creamid*

*Pease
Francoise*

*Flacking
Ducks*

AUGUST

First Course

Second Course

*Two
Turkeys
Roast one
Larded*

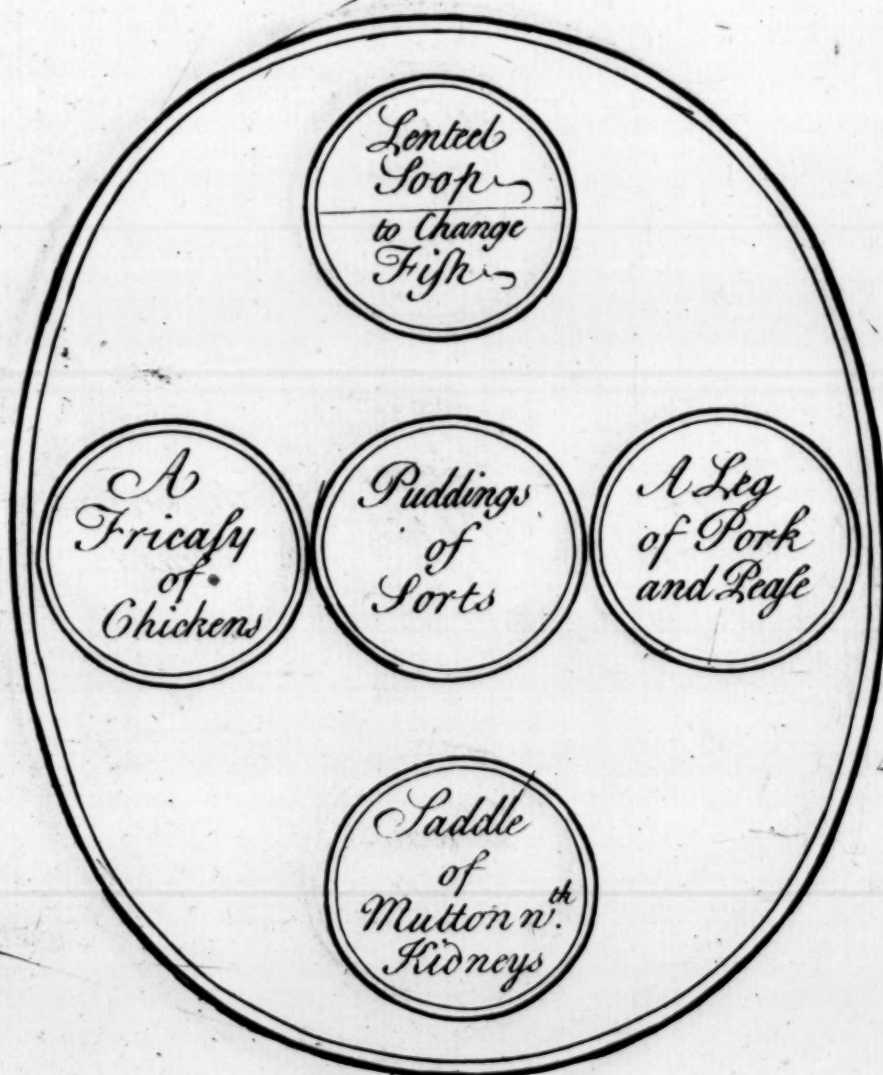
*Fry'd
Artichocks*

*Curran
and
Cherry
Tarts*

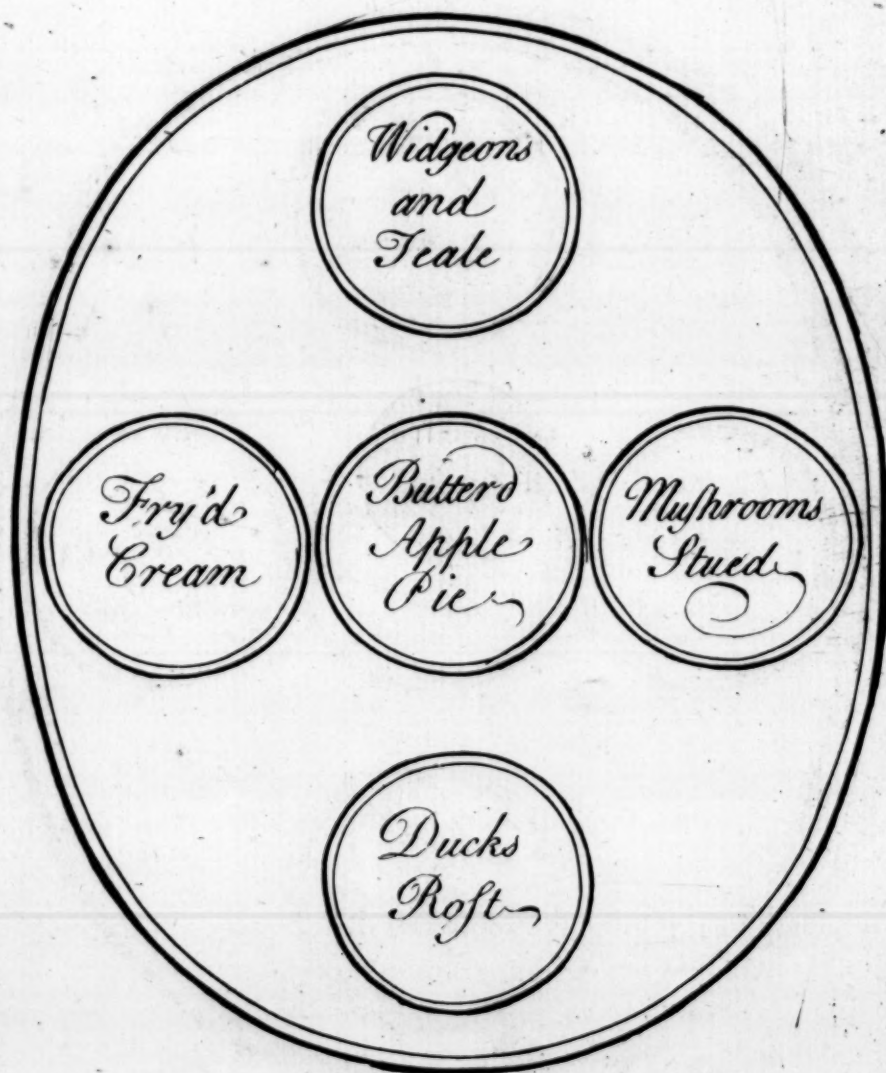
*Wheat
Ears*

*Pot
D'Espagne*

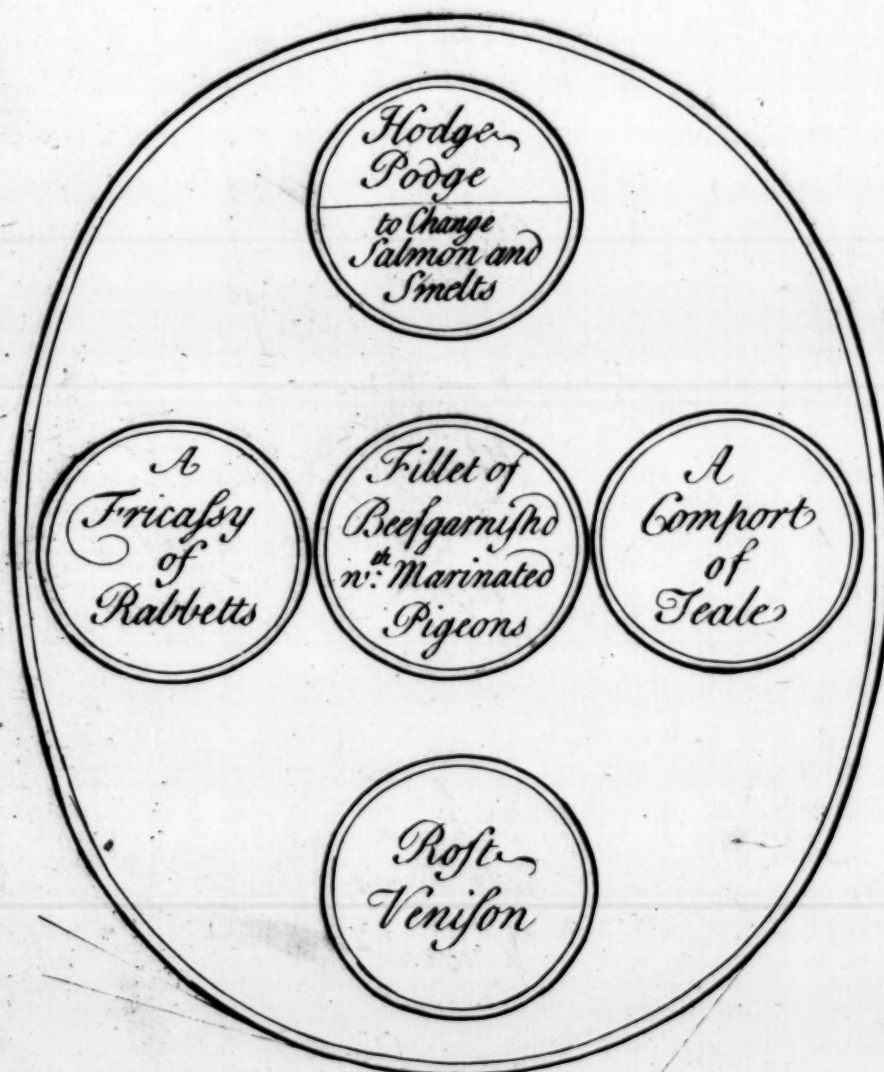
SEPTEMBER

First Course

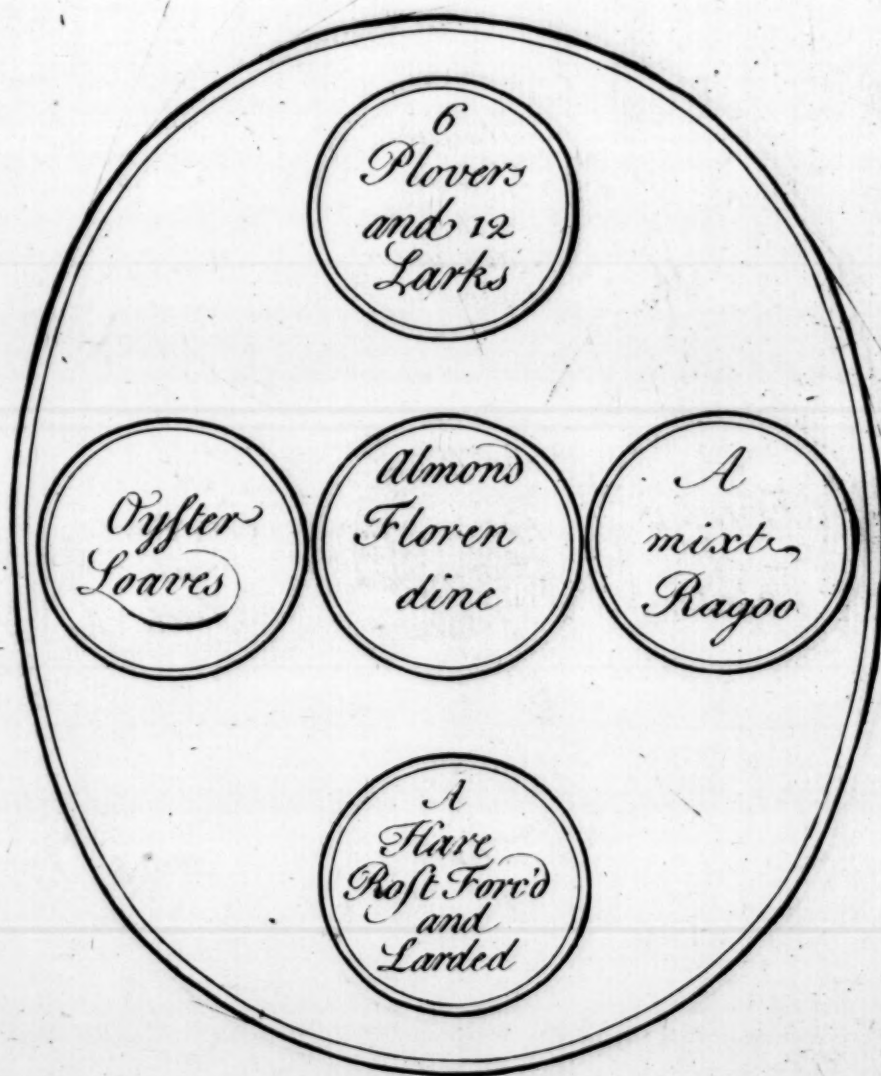
Second Course



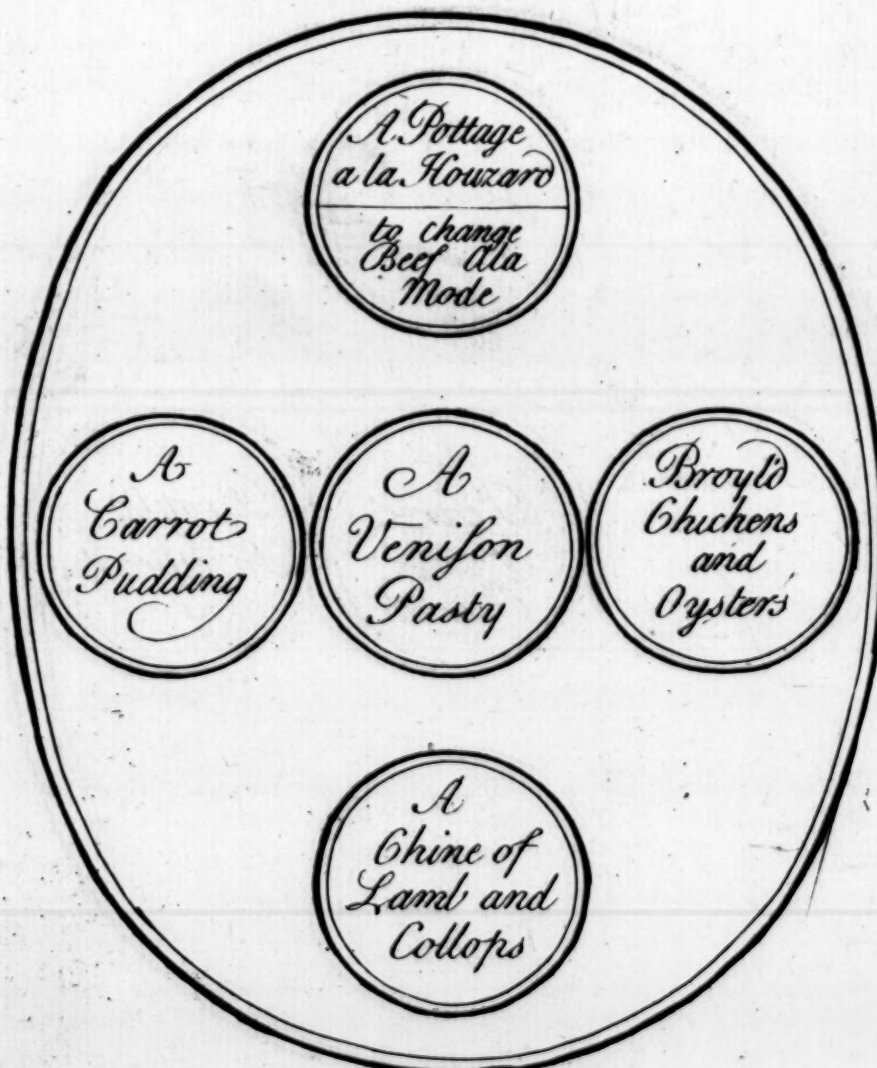
OCTOBER

First Course

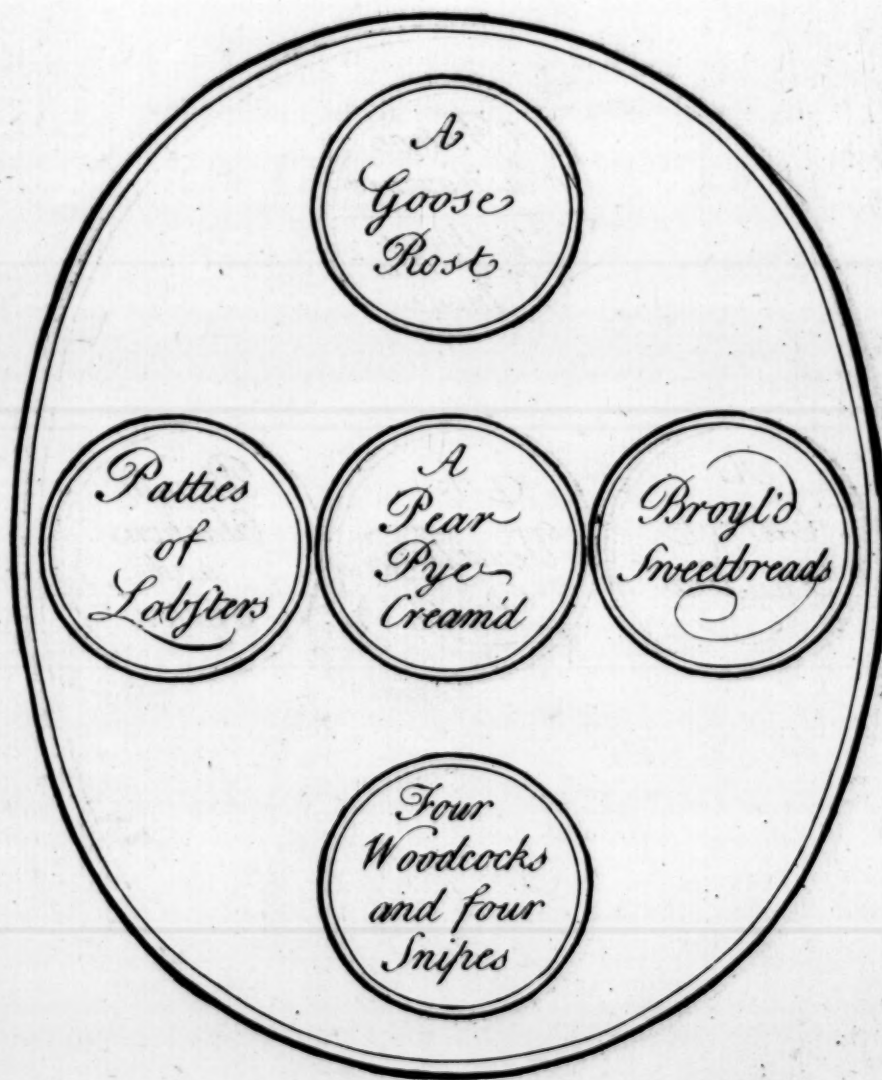
Second Course



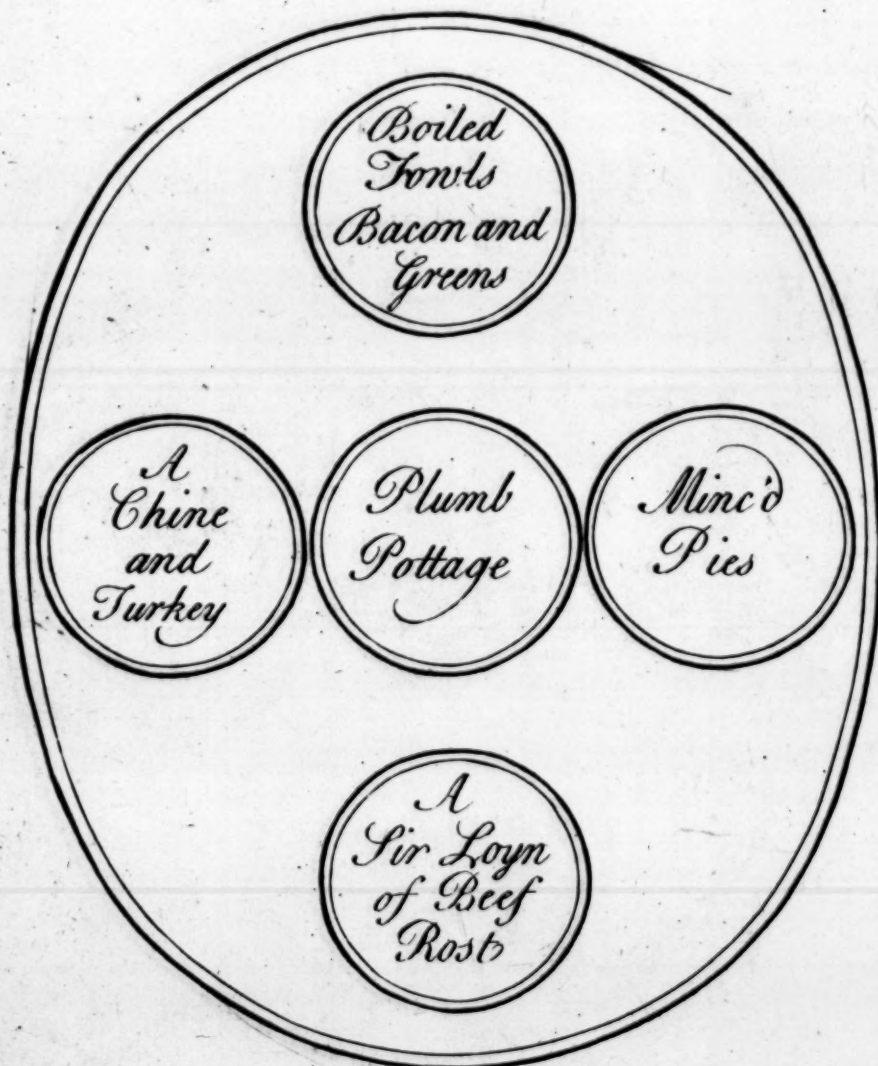
NOVEMBER

First Course

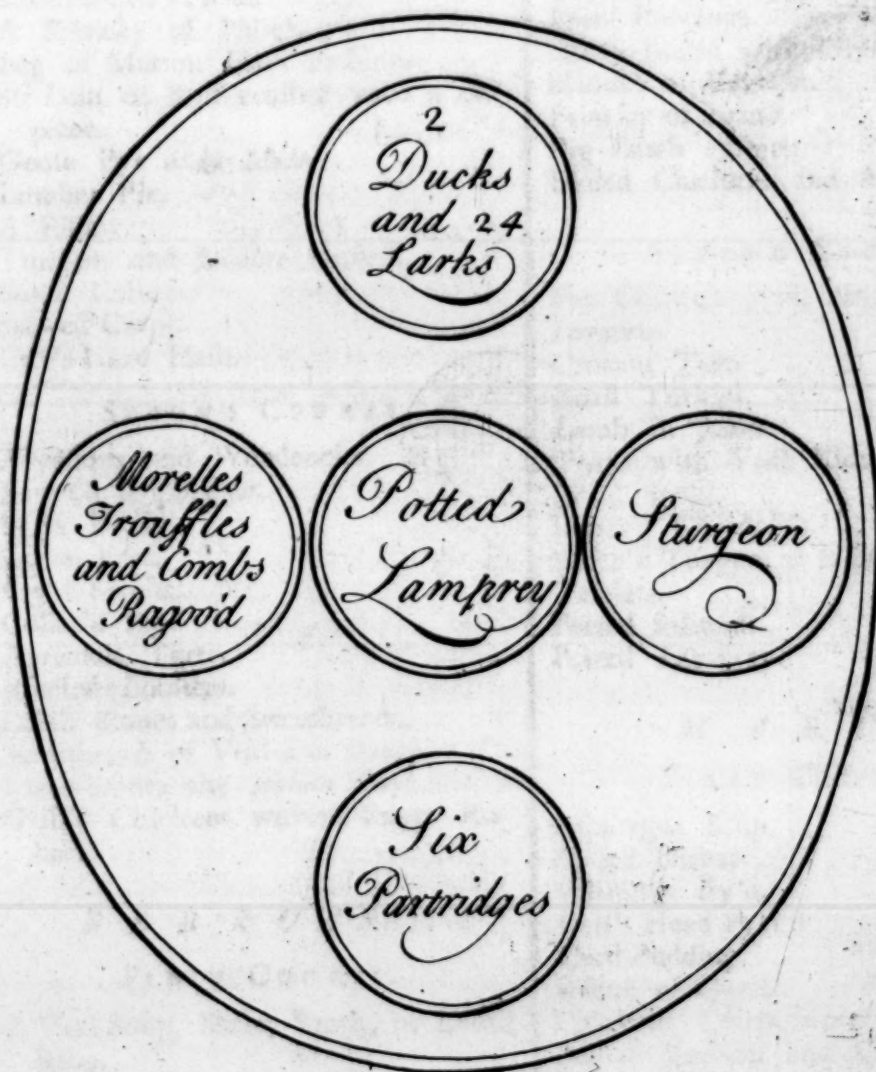
Second Course



DECEMBER

First Course

Second Course



BILLS of FARE for every Month in the Year.

JANUARY.

FIRST COURSE DISHES.

A Good Gravy, Oyster, or Crawfish Soop.
Roasted Cod's-Head.
A Fricasey of Plaice.
Leg of Mutton Ham Fashion.
Sir-Loin of Beef roasted with a Salspicon.
Goose Pye à la Mode.
Lumber Pie.
A Pillaw.
Tongues and Udders roasted.
Scotch Collops.
Stewed Carps.
Calf's-Head Hash.

SECOND COURSE.

Pheasants and Woodcocks.
Butter'd Apple-Pye.
Wild Ducks.
Calves Ears.
Fry'd Smelts.
Collar'd Pig.
Apricock Tarts.
Roasted Lobsters.
Lamb Stones and Sweetbreads.
Sweetbreads of Veal à la Dauphine.
Lamb Stones the Italian Way.
Grill'd Chickens with a Sauce Robert.

FEBRUARY.

FIRST COURSE.

A Veal Soop, Barley Broth, or Lentil Soop.

N^o. 29.

Salmon boiled with Oysters and Shrimps.
Surtout of Soals.
Battalia Pye.
Patty of Chickens.
Turkies with Eggs.
Bread Puddings.
Goose boiled with Greens.
Haunch of Venison.
Fricasey of Lamb.
Pig Lamb Fashion.
Boiled Chickens and Asparagus.

SECOND COURSE.

Fat Chickens and tame Pigeons.
Leverets.
Crocant Tart.
Roast Turkies.
Lamb in Joints.
Toasts with Veal Kidneys.
Fry'd Soals.
Butter'd Chardoons.
Sheep's Tongues à la St. Geran.
Tartlets.
Potted Salmon.
Potted Lamprey.

MARCH.

FIRST COURSE.

Asparagus Soop.
Boiled Turbut.
Whittings fry'd.
Calf's Head Pye.
Curd Pudding.
Bisque of Quails.
Chickens Chiringrate.
Boiled Venison and Cauliflowers.
Beef à la Mode.

4 M

Roast

Roast Tongue and Udder.
Rump of Beef rolled.
Leg of Veal forced.

SECOND COURSE.

Broiled Pike.
Patty of Calves Brains.
Tanzy.
White Fritters.
Ducklings.
Amulet of Asparagus.
Sturgeon.
Oysters in Shells.
Spinach *Rosa Solis*.
Eggs *à la Tripe*.
Notts and Ruffs.
Pullets with Eggs.

A P R I L.

FIRST COURSE.

Spring Soop, or Soop *de Santé*.
Bisque of Pigeons.
Chicken fricasy'd with Petit Pattees
Mutton roasted with Cutlets *à la Maintenon*.
Fowls boiled with Rice.
Veal Cutlets marinated.
Westphalia Ham and Chickens.
Chine of Veal.
Oxford Puddings.
Grand Sallad.
Ragoo of Sweetbreads.
Butter'd Crabs.

SECOND COURSE.

Green Geese roasted.
Sucking Rabbits.
Roast Chickens.
Asparagus.
Blanc Manger.
Pain Perdu.
Souced Pig.

Prauns.
Lobsters.
Collar'd Eels.
Chocolate Tart.
Fry'd Smelts,

M A Y.

FIRST COURSE.

Sorrel Soop with Eggs.
Rice Soop.
Briscuit of Beef *à la Chalon*.
Crimp'd Cod.
Carp *au Court Bouillon*.
Olio in a Terrine.
Fricasey of Rabbits.
Breast of Veal ragoo'd.
Beans and Bacon.
Mackrel.
Ham and Chickens.
Roast Mutton, with Regalia of Cucumbers.

SECOND COURSE.

Turkey Polts.
Green Apricock Tart.
Four Chickens, two larded.
Green Pease.
Artichoke Bottoms with Cream.
Pheasants with Eggs.
Green Geese.
Cheefecakes.
Lampreys potted.
Tarts.
Clary with Eggs.
Morels *à la Cream*.

J U N E.

FIRST COURSE.

Green Pease Soop.

A Mat-

The whole DUTY of a WOMAN.

633

A Mattelote of Fish.
Soals forced with Crawfish.
Haunch of Venifon roasted.
Pullets *à la St. Menebout*.
Mutton *à la Royale*.
Fricafey of Pigeons in Blood.
Quails *à la Braife*.
Almond Pudding.
Lamb Pye.
Fillet of Veal and Collops.
Pullets *à la Tartare*.

SECOND COURSE.

Young Pheasants.
Cherry Tart.
Lamb's Head and Appurtenances.
Jole of Sturgeon.
Butter'd Crawfish.
Leverets larded.
Souc'd Mulletts.
Butter'd Lobsters.
Artichokes forced.
Turkies roasted.
Squab Pigeons.
Wild Ducks.

J U L Y.

FIRST COURSE.

A Carp Soop.
Cock Salmon with butter'd Lobsters.
Venifon Pasty.
Chickens boiled with Bacon.
Tongue and Cauliflowers.
Orange Pudding.
Chine of Mutton.
Beans and Bacon.
Large Carps stewed.
A Pig.
White Fricafey.
A Patty Royal.

SECOND COURSE.

Partridges and Quails.
Codling Tart.
Squabs *en Ortolan*.
Pease *Françoise*.
Bean Tanzy.
Fat Livers in Cauls:
Syringed Fritters.
Crawfish.
Neats Tongues cold.
Fry'd Cream.
Young Rabbits.
Bologna Saufages.

A U G U S T.

FIRST COURSE.

Pottage with Ducks.
Spanish Olio.
Farced Chickens.
Partridges in *Gallimaufry*.
Pigeons *à la Crapeandine*.
Young Ducks with Orange Sauce.
Civet of Venifon.
Lamb with Rice.
Turkies stuffed with Crawfish.
Forced Mutton.
Italian Pudding.
Sallad and Pickles.

SECOND COURSE.

Young Pigeons.
Artichokes the *Italian* way.
Cocks Combs.
Eggs with Gravy.
Roasted or potted Wheat-Ears.
Green Pease.
Hogs Ears *en Gratin*.
Anchovies in *Canape*.
Peach Tart.
Potted Lobsters.
4 M 2

Mari-

Ducks Tongues.
Marinated Roaches.

S E P T E M B E R.

FIRST COURSE.

Pottage of Partridge *à la Reine*.
Fried Scate with a Brown Sauce.
Saddle of Mutton with Kidneys.
Roast Goose.
A Ragoo of Beef Palates.
Boiled Pigeons with Bacon.
Marrow Pudding.
Neats Tongues *à la Braïse*.
Stewed Tench.
Umble Pye.
Geese *à la Daube*.
Calf's Head Halv'd and Grill'd.

SECOND COURSE.

Wild Fowl.
Chicken Pye.
Stew'd Mushrooms.
Butter'd Apple Pye.
Crawfish Loaves.
Artichokes with White Sauce.
Pupton of Apples.
Lobsters.
Cream Tarts.
Vine Leave Fritters.
Mushrooms with Cream.
Dutch Beef.

O C T O B E R.

Vermicelli Soup.
A Pottage *à la Jacobine*.
Rump of Beef *à la Royale*.
A Pottage of Chestnuts.
Loin of Veal *à la Braïse*.
An Esclope of Rabbits.
Duck or Teal with Horle Radish.

Perch with a Cullis of Crawfish.
Custard Pudding.
Mutton Collops.
Fricasey of Rabbits.
Veal ragoo'd.

SECOND COURSE.

Plovers and Larks.
Chesnut Tort.
Larded Hare.
Oysters *au Parmesan*.
Butter'd Lobsters.
Pippin Fraïse.
Quince Pye.
Fried Sweetbreads.
Whittings skinned and fried in Batter.
Quail Pye.
Hash'd Partridge.
Oysters *à la Daube*.

N O V E M B E R.

FIRST COURSE.

Poop *au Bourgeois*.
Harrico of Mutton.
Hodge Podge.
Barbels or Mulletts.
A Pig Rolliard.
Broiled Chickens with Petty Patties
the *Spanish Way*.
Venison Pasty.
Bisque of Pigeons.
Brawn.
Chickens *à la Braïse*.
P th Pudding.
Fowl and Chesnuts.

SECOND COURSE.

A Chine of Salmon and Smelts.
A Pear Pye cream'd.
Snipes and Woodcocks.
Salmogundy.

Larks.

Potted Hare.
Larks.
Black and White Puddings.
Duck Pye to be eaten cold.
Ragoo of Oysters.
Sturgeon.
Florendine.
Lamb in Joints.

D E C E M B E R.

FIRST COURSE.

Purée with Ducks.
Plumb Pottage.
Chine of Mutton.
Roast Turkey.
Chine of Bacon.
Collar of Brawn.
Roast Sir-Loin of Beef.

Minced Pies.
Pullets with Oysters.
Goose or Turkey in Ragoo.
Battalia Pye.
Fore Quarter of Lamb roasted.

SECOND COURSE.

Roast Pheasants.
Partridges.
Ducks and Larks.
Scollop Shells of Oysters.
Potted Lamprey.
Potted Venison.
Teal.
Oyster Loaves.
Roasted Chickens.
Warden Pye.
Tarts and Custards.
Jole of Sturgeon.



CHAP XXX.

INSTRUCTIONS for MARKETING.

At the POULTERERS.

To know whether a Capon is a true one, young or old, new or stale.

IF he be young his Spurs are short, and his Legs smooth; if a true Capon a fat Vein on the Side of his Breast, and the Comb pale, and a thick Belly and Rump, if new he will have a close hard Vent, if stale, a loose open Vent.

A Cock or Hen Turkey, Turkey poults.

If the Cock be young, his Legs will be black and smooth, and his Spurs short, if stale, his Eyes will be sunk in his Head, and the Feet dry; if new, the Eyes lively and Feet limber. Observe the like by the Hen, and moreover if she be with Egg, she will have a soft open Vent, if not, a hard close Vent. Turkey Poults are known the same Way, their Age cannot deceive you.

A Cock, Hen, &c.

If young, his Spurs are short and dubbed, but take particular Notice, they are not pared or scraped by the knavish Poulterer to cheat you, if old, he will have an open Vent, but if new, a close hard Vent; and so of a Hen for newness or staleness; if old, her Legs and Comb are rough, if young, smooth.

A Tame Goose, Wild Goose, Bran Goose, &c.

If the Bill be yellowish, and she has but few Hairs, she is young, but if full of Hairs, and the Bill and Foot red she

she is old; if new, limber footed; if stale, dry footed, and so of a Wild Goose and Bran Goose.

Wild Ducks, and Tame Ducks.

The Duck, when fat, is hard and thick on the Belly, but if not, thin and lean; if new, limber footed, if stale, dry footed; a true Wild Duck has a reddish Foot, smaller than the Tame one.

Goodwets, Marle, Knots, Ruffs, Gull, Dotterels, and Wheat Ears.

If these be old their Legs will be rough, if young, smooth; if fat, a fat Rump, if new, limber footed, if stale, dry footed.

Pheasant, Cock and Hen.

The Cock, when young, has dubbed Spurs; when old, sharp small Spurs; if new, a fast Vent, if stale, an open flabby one. The Hen if young, has smooth Legs, and her Flesh of a curious Grain; if with Egg, she will have a soft open Vent, if not, a close one. For newness or staleness as the Cock.

Heath and Pheasant Pouts.

If new, they will be stiff and white in the Vent, and the Feet limber; if Fat, they will have a hard Vent; if stale, dry footed and limber, and if touch'd they will peel.

Heath Hen and Cock.

If young they have smooth Legs and Bill; if old, rough, for the rest they are known as the foregoing.

Partridge, Hen or Cock.

The Bill white and the Legs bluish shew Age; for if young, the Bill is black and Legs yellowish; if new a fast Vent, if stale, a green and open one: If their Crops be full

full, and they have fed on green Wheat, they may taint there; and for this smell in their Mouths.

Woodcock and Snipe.

The Woodcock, if fat, is thick and hard; if new, limber footed; when stale, dry footed; or if their Noses are snotty, and their Throats muddy and moorish, they are nought. A Snipe, if fat, has a Fat Vein in the Side under the Wing, and in the Vent feels thick; for the rest like the Woodcock.

Doves and Pigeons.

To know the Turtle Dove, look for a bluish Ring round his Neck, and the rest mostly white; the Stock Dove is bigger, and the Ring Dove is less than the Stock Dove: The Dove House Pigeons, when old are red legg'd, if new and fat, they will feel full and fat in the Vent, and are limber footed; but if stale, a flabby and green Vent.

And thus of green or gray Plover, Felfare, Blackbird, Thrush, Larks, &c.

Of Hare, Leveret, Rabbit or Cony.

A Hare will be whitish and stiff, if new and clean killed; if stale, the Flesh blackish in most Parts, and the Body limber; if the Cleft in her Lips spread very much, and her Claws wide and ragged, she is cold, the contrary if young. To know a true Leveret, feel on the Fore Leg near the Foot, and if there be a small Bone or Knob, it is right, if if not 'tis a Hare; for the rest observe as in the Hare. A Cony if stale, will be limber and slimy; if new, white and stiff; if old, her Claws are very long and rough, the Wool mottled with gray Hairs; if young, the Claws and Wool smooth.

At the FISHMONGERS.

To choose Salmon, Pike, Trout, Carp, Tench, Grailing, Barbel, Chub, Ruff, Eel, Whiting, Smelt, Shad, &c.

ALL these are known to be new or stale by the Colour of the Gills, their Easiness or Hardness to open, the hanging or keeping up their Fins, Stiffness of their Bodies, the standing out or sinking of their Eyes, &c, and by smelling their Gills.

Turbot.

He is chosen by his Thickness and Plumpness, and if his Belly be of a Cream Colour, he must spend well, but if thin, and his Belly of a bluish white, he will eat very loose.

Cod and Codling.

Choose him by his Thickness towards his Head, and the Whiteness of his Flesh when it is cut: And so of a Codling.

Ling.

For dry'd Ling, choose that which is thickest in the Poll, and the Flesh of the brightest Yellow.

Scate and Thornback.

These are chosen by their Thickness, and the She Scate is the sweetest, especially if large.

Soals.

These are chosen by their Thickness and Stiffness, when their Bellies are of a Cream Colour they spend the firmer.

Sturgeon.

If it cuts without crumbling, and the Veins and Gristle give a true blue where they appear, and the Flesh a perfect white, then conclude it to be good.

Fresh Herring and Mackerel.

If their Gills are of a lively shining Redness, and their Eyes stand full, and the Fish is stiff, then they are new; but if dusky and faded, or sinking and wrinkled, and Tails limber, they are stale.

Lobsters.

Choose them by their Weight, the heaviest are best, if no Water be in them: If new, the Tail will fall smart, like a Spring; if full, the Middle of the Tail will be of full hard, reddish, skin'd Meat. Cock Lobster is known by the narrow back Part of his Tail, and the two uppermost Fins within his Tail are stiff and hard; but the Hen is soft, and the back of her Tail broader.

Prawns, Shrimps and Crabfish.

The two first, if stale, will be limber, and cast a Kind of Limy smell, their Colour fading, and they slimy: The two latter will be limber in their Claws and Joints, their red Colour turn blackish and dusky, and will have an ill Smell under their Throats: Otherwise all of them are good.

Plaice and Flounders.

If they are stiff, and their Eyes be not sunk, or look dull, they are new, the contrary when stale: The best Sort of Plaice look bluish on the Belly.

Pickled Salmon.

If the Flesh feels oily, and the Scales are stiff, and shinning, and it comes in Fleaks, and parts without crumbling, then it is new and good, and not otherwise.

Pickled and Red-Herrings.

For the first, open the Back to the Bone, and if the Flesh be white, fleaky and oily, and the Bone white, or a bright Red, they are good. If Red-Herrings carry a
good

good Gloss, part well from the Bone, and smell well, then conclude them to be good.

At the BUTCHERS.

To choose Lamb.

IN a Fore Quarter of Lamb, mind the Neck Vein; if it be an Azure Blue it is new and good, but if greenish or yellowish it is near tainting, if not tainted already. In the Hinder Quarter, smell under the Kidney, and try the Knuckle; if you meet with a faint Scent, and the Knuckle be limber, it is stale killed. For a Lamb's Head, mind the Eyes, if they be sunk or wrinkled, it is stale, if plumb and lively, it is new and sweet.

Veal.

If the Bloody Vein in the Shoulder look blue, or a bright Red, it is new killed; but if blackish, greenish or yellowish, it is flabby and stale; if wrapt in wet Cloaths, smell whether it be musty or not. The Loin first taints under the Kidney, and the Flesh, if stale killed, will be soft and slimy.

The Breast and Neck taints first at the upper End, and you will perceive some dusky yellowish or greenish Appearance; the Sweetbread on the Breast will be clammy; otherwise it is fresh and good: The Leg is known to be new by the Stiffness of the Joint, if limber, and the Flesh seems clammy, and has green or yellow Specks 'tis stale. The Head is known as the Lamb's. The Flesh of a Bull Calf is more red and firm than that of a Cow Calf, and the Fat more hard and curdled.

Mutton.

If Mutton be young, the Flesh will pinch tender; if old, it will wrinkle and remain so: If young, the Fat will easily part from the Lean; if old, it will stick by Strings and Skins: If Ram-Mutton, the Fat feel spongy, the Flesh close grained and tough, not rising again, when dented by your Finger; if Ewe-Mutton, the Flesh is paler than Weather-Mutton, a closer Grain, and easily parting. If there be a Rot, the Flesh will be palish, and the Fat a faint whitish, inclining to yellow, and the Flesh be loose at the Bone; if you squeeze it hard, some Drops of Water will stand up like Sweat; as to newness and staleness, the same is to be observed as by Lamb.

Beef.

If it be right Ox-Beef it will have an open Grain, if young, a tender and oily smoothness: If rough and spongy it is old, or inclining to be so, except Neck, Briscuit, and such Parts as are very fibrous, which in young Meat will be more tough than in other Parts. A Carnation pleasant Colour betokens good spending Meat, the Sewet a curious white, yellowish is not so good.

Cow-Beef is less bound and closer grained than the Ox, the Fat whiter, but the Lean somewhat paler, if young, the Dent you make with your Finger will rise again in a little Time.

Bull-Beef is of a closer Grain, a deep dusky red, tough in pinching, the Fat skinny, hard, and has a rammish rank smell, and for newness or staleness this Flesh, bought fresh, has but few Signs, the most material is its Clamminess, the rest your Smell will inform you. If it be
bruised

bruised these Places will look more dusky or blackish than the rest.

Pork.

If it be young, the Lean will break in pinching between your Fingers, and if you nip the Skin with your Nails, it will make a Dent; also if the Fat be soft and pulpy, in a Manner like Lard, and if the Lean be tough and the Fat slabby and spongy, feeling rough, it is old, especially if the Rind be stubborn, and you cannot nip it with your Nails.

If of a Boar, tho' young, or of a Hog, gelded at full Growth, the Flesh will be hard, tough, reddish, and rammish of Smell; the Fat skinny and hard, the Skin very thick and tough, and pinched up it will immediately fall again.

As for old or new killed, try the Legs, Hands, and Springs, by putting your Fingers under the Bone that comes out; for if it be tainted, you will there find it by smelling your Finger; besides, the Skin will be sweaty and clammy when stale, but cool and smooth when new.

If you find little Kernels in the Fat of Pork, like Hail-Shot, if many 'tis meazly, and dangerous to be eaten.

How to choose Brawn, Venison, Westphalia Hams, &c.

Brawn.

BRAWN is known to be old or young by the extraordinary or moderate Thickness of the Rind; the Thick is old, the moderate is young; if the Rind and Fat be very tender it is not Boar Bacon, but Barrow or Sow.

Venison.

Venison.

Try the Haunches or Shoulders under the Bones, that come out, with your Finger or Knife, and as the Scent is sweet or rank, it is new or stale; and the like of the Sides in the most fleshy Parts: If tainted, they will look greenish in some Places, or more than ordinary black. Look on the Hoofs, and if the Clefts are very wide and tough it is old, if close and smooth, it is young.

Westphalia Hams and English Bacon.

Put a Knife under the Bone that sticks out of the Ham, and if it comes out in a Manner clean, and has a curious Flavour it is sweet and good; if much smeered and dulled it is tainted or rusty.

English Gammons are tried the same Way; and for other Parts try the Fat, if it be white, oily in feeling, and does not break or crumble, and the Flesh sticks well to the Bone, and bears a good Colour, it is good; but if the contrary, and the Lean has some little Streaks of Yellow, it is rusty, or will soon be so.

Butter, Cheese, and Eggs.

When you buy Butter, trust not to that which will be given you to taste, but try it in the Middle, and if your Smell and Taste be good, you cannot be deceived.

Cheese is to be chosen by its moist and smooth Coat; if old Cheese be rough coated, rugged, or dry at Top, beware of little Worms or Mites: If it be over full of Holes, moist or spongy, it is subject to Maggots. If any soft or perish'd Place appear on the Outside, try how deep it goes, for the greater Part may be hid within.

Eggs are to be chosen by holding them to the Light; if the White looks clear, and the Yolk floats about, it is a
good

good Egg: If cloudy, or the Yolk be sunk to the Bottom, it is stark nought.

English and Outlandish Fruit.

If the Stalk comes out easily with the Spires belonging to it, and look rusty, the Fruit is perish'd at the Core, or if there be a rotten Speck at the Stalk, Mustiness is discerned by the Roughness of their Coats, and fading of their Colour.

Oranges, Lemons, and Pomgranates are known by their Weight: If the two former be pricked, some Spots and Specks will appear; and the last, if it be not full, will rattle.

Things to be provided when any Family is going into the Country for a Summer.

Nutmegs, Mace, Cinnamon, Cloves, Pepper, Ginger, *Jamaica* Pepper, Raisins, Currants, Sugar Lisbon, Sugar Loaf Lump, Sugar double refin'd, Prunes, Oranges, Lemons, Anchovies, Olives, Capers, Mangoes, Oil for Salads, Vinegar, Verjuice, Tea, Coffee, Chocolate, Almonds, Chesnuts, *French* Pears, Sagoe, Truffles, Morels, Macroni, Vermicelli, Rice, Millet, Comfits, and Pistachoe Nuts.

CHAP. XXXI.

Of ENGLISH WINES.

Red or White Elder Wine.

GAther the Elder Berries ripe and dry, pick them, bruise them with your Hands, and strain them; then set the Liquor by in glazed earthen Vessels for twelve Hours to settle, then put to every Pint of Juice a Pint and half of Water, and to every Gallon of this Liquor, put three Pounds of *Lisbon* Sugar: Set this in a Kettle over the Fire, and when it is ready to boil, clarify it with the Whites of four or five Eggs; let it boil an Hour, and when it is almost cold, work it with some strong Ale Yeast and then tun it, filling up the Vessel from time to time with the same Liquor saved on Purpose, as it sinks by working. In a Month's Time, if the Vessel holds about eight Gallons, it will be fine and fit to bottle, and after bottling will be fit to drink in two Months, but remember that all Liquors must be fine before they are bottled, or else they will grow sharp and ferment in the Bottles, and never be good for any thing.

N. B. Add to every Gallon of this Liquor a Pint of strong Mountain Wine, but not such as has the Borachio or Hogskin Flavour. This Wine will be very strong and pleasant, and will keep several Years.

We must prepare our Red Elder Wine in the same Manner that we make with Sugar, and if our Vessel hold about eight or ten Gallons, it will be fit for bottling in about a Month's

Month's time; but if the Vessel be larger, it must stand longer in Proportion, three or four Months at least for a Hoghead.

To make Palermo Wine.

TAKE to every Quart of Water a Pound of *Malaga* Raisins, rub and cut the Raisins small, and put them to the Water, and let them stand ten Days, stirring it once or twice a Day; you must boil the Water an Hour before you put it to the Raisins, and let it stand to cool; at ten Days End strain off your Liquor, and put a little Yeast to it, and at three Days put it in the Vessel with one Sprig of dry'd Wormwood; let it be close stopp'd, and at three Months End bottle it off.

To make Gooseberry Wine.

Gather your Gooseberries in dry Wheather, when they are half ripe, pick them and bruise them in a Tub, with a Wooden-Mallet, or other such like Instrument, for no Metal is proper; then take about the Quantity of a Peck of the bruised Gooseberries, put them into a Cloth made of Horse-hair, and press them as much as possible, without breaking the Seeds; repeat this Work 'till all your Gooseberries are pressed, and adding to this press'd Juice, the other which you will find in the Tub, add to every Gallon three Pounds of Powder Sugar, for *Lisbon* Sugar will give the Wine a Taste which may be disagreeable to some People, and besides, it will sweeten much more than the dry Powder; stir this together 'till the Sugar is dissolved, and then put it in a Vessel or Cask, which must be quite fill'd with it. If the Vessel holds

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about ten or twelve Gallons, it must stand a Fortnight or three Weeks; or if about twenty Gallons, then about four or five Weeks to settle in a cool Place; then draw off the Wine from the Lee, and after you have discharged the Vessel from the Lees, return the clear Liquor again into the Vessel, and let it stand three Months, if the Cask is about ten Gallons; or between four and five Months, if it be twenty Gallons, and then bottle it off. We must note, that a small Cask of any Liquor is always sooner ripe and fit for drinking than the Liquor of a larger Cask will be; but a small Body of Liquor will sooner change sour, than that which is in a larger Cask. The Wine, if it is truly prepared, according to the above Directions, will improve every Year, and last several Years.

To make Currant Wine.

Gather your Currants full ripe, strip them and bruise them in a Mortar, and to every Gallon of the Pulp put two Quarts of Water, first boiled and cold: You may put in some Rasps if you please, let it stand in a Tub 24 Hours to ferment, then let it run through a Hair-sieve: Let no Hand touch it, let it take its Time to run, and to every Gallon of this Liquor put two Pounds and an half of white Sugar; stir it well and put it in your Vessel, and to every six Gallons put in a Quart of the best rectify'd Spirit of Wine; let it stand six Weeks, and bottle it; if it's not very fine, empty it into other Bottles, or at first draw it into large Bottles, and then after it has stood a Fortnight, rack it off into smaller.

To make Cherry Wine.

PULL off the Stalks of the Cherries and wash them without breaking the Stones, then press them hard through a Hair Bag, and to every Gallon of Liquor put two Pounds of Six-penny Sugar: The Vessel must be full, and let it work as long as it makes a Noise in the Vessel; then stop it up close for a Month or more, and when it is fine, draw it into dry Bottles, and put a Lump of Sugar into every Bottle; if it makes them fly, open them all for a Moment, and stop them up again: It will be fit to drink in a Quarter of a Year.

Raisin Wine.

TO every Gallon of clear Thames, or other River Water, put five Pounds of *Malaga* or *Belvedere* Raisins, let them steep a Fortnight, stirring them every Day; then pour the Liquor off, and squeeze the Juice out of the Raisins, and put both Liquors together in a Vessel that is of a Size to contain it exactly, for it should be quite full; let the Vessel stand open thus 'till your Wine has done hissing, or making the least Noise: You may add a Pint of *French Brandy* to every two Gallons, then stop it up close, and when you find it is fine, which you may know by pegging it, bottle off.

If you would have it red, put one Gallon of *Alicant* Wine to every four of Raisin Wine.

To make Orange Wine.

PUT twelve Pounds of fine Sugar, and the Whites of eight Eggs, well beaten, into six Gallons of Spring
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Water; let it boil an Hour, scumming it all the Time, take it off, and when 'tis pretty cool, put in the Juice of fifty *Seville* Oranges, and six Spoonfuls of good Ale Yeast, and let it stand two Days, then put it into your Vessel with two Quarts of Rhenish Wine, and the Juice of twelve Lemons: You must let the Juice of Lemons and Wine, and two Pounds of double refin'd Sugar, stand close cover'd ten or twelve Hours before you put it into the Vessel to your Orange Wine, and scum off the Seeds, before you put it in. The Lemon Peels must be put in with the Oranges, half the Rinds must be put into the Vessel; it must stand ten or twelve Days before 'tis fit to bottle.

To make Sage Wine.

BOIL twenty six Quarts of Spring Water a Quarter of an Hour, and when 'tis Blood warm put twenty five Pounds of *Malaga* Raisins pick'd, rubb'd and shred into it, with almost half a Bushel of red Sage shred, and a Porringer of Ale Yeast: Stir all well together, and let it stand in a Tub cover'd warm six or seven Days, stirring it once a Day, then strain it off, and put it in a Runlet. Let it work three or four Days, stop it up; when it has stood six or seven Days, put in a Quart or two of *Malaga* Sack, and when 'tis fine bottle it.

Birch Wine.

THE Season for procuring the Liquor from the Birch-Trees, is in the Beginning of *March*, while the Sap is rising, and before the Leaves shoot out; for when the Sap is become forward, and the Leaves begin to appear, the Juice

Juice by being long digested in the Bark, grows thick and coloured, which was before thin and clear.

The Method of procuring the Juice is by boring Holes in the Body of the Tree, and putting in Faucets, which are commonly made of the Branches of Elder, the Pith being taken out; you may without hurting your Tree, if large, tap it in several Places four or five at a Time, and by that Means save, from a good Store of Trees, many Gallons every Day.

If you do not use it immediately, which is the best Way, then in order to preserve it in a good Condition for Brewing, and that it may not turn sour, 'till you have got the Quantity you want, the Bottles in which it dripped from the Faucets, must be immediately well stopp'd, the Corks wax'd or rosin'd.

One Method of making it is this, to every Gallon of Birch Liquor, put a Quart of Honey, stir them well together; put in a few Cloves, and a little Lemon Peel, and let it boil for near an Hour, and scum it well continually as it rises, then set it by till it is grown cool; then put in two or three Spoonfuls of new Ale Yeast to set it a working, and when the Yeast begins to settle, put it into a Runlet that will just hold it, and let it stand six Weeks or longer, if you please, and then bottle it, and it will be fit to drink in a Month. It will keep good a Year or two: If you have a Mind to use Sugar instead of Honey, put in two Pounds to a Gallon or more, if you would keep it long. This Wine is not only very wholesome, but pleasant: It is a most rich Cordial, good in curing Consumptions, the Pthyick, Spleen, and also such inward Diseases as accompany the Stone in the Bladder. And Dr. Need-
ham

ham says, he has often cured the Scurvy with the Juice of Birch boiled with Honey and Wine. It is also good to abate Heat in a Fever.

Birch Wine, as made at Tunbridge Wells in Kent.

WE take the Sap of Birch fresh drawn, boil it as long as any Scum rises; to every Gallon of Liquor put four Pounds of good Sugar, and a little Lemon Peel; boil it afterwards half an Hour, and scum it very clean; when it is almost cold, set it a working with Yeast spread on a Toast; let it stand five or six Days in an open Vessel, stirring it often; then take such a Cask as the Liquor will be sure to fill, and fire a large Match dipp'd in Brimstone, and put it into the Cask and stop in the Smoak till the Match is extinguished.

Frontiniac Wine imitated.

BEFORE you put your Raisin Wine into the Vessel, add to it some of the Syrup of the White Frontiniac Grape, which we make in *England*, tho' the Season is not favourable enough to ripen that Sort of Grape; for in a bad Year, when the White Frontiniac, or the Muscadella Grapes are hard and unripe, and without Flavour, yet if you bake them they will take the rich Flavours which a good Share of Sun would have given them. You may either bake the Frontiniac Grapes with Sugar, or boil them to make a Syrup of their Juice, about a Quart of which Syrup will be enough to put to the Raisin Wine. When these have work'd together, and stood a Time, you will have a Frontiniac Wine of as rich a Flavour as the
French

French Sort, besides the Pleasure of knowing that all the Ingredients are wholesome.

Cyprus Wine imitated.

YOU must to nine Gallons of Water, put nine Quarts of the Juice of White Elder Berries, which has been pressed gently from the Berries, with the Hand, and passed through a Sieve, without bruising the Kernels of the Berries: Add to every Gallon of Liquor three Pounds of *Lisbon* Sugar, and to the whole Quantity put an Ounce and a half of Ginger, sliced, and three Quarters of an Ounce of Cloves; then boil this near an Hour, taking off the Scum as it rises, and pour the whole to cool in an open Tub, and work it with Ale Yeast spread upon a Toast of White Bread for three Days, and then tun it into a Vessel that will just hold it, adding about a Pound and a half of Raisins of the Sun split, to lye in Liquor 'till we draw it off, which should not be 'till the Wine is fine, which you will find in *January*. This Wine is so much like the fine rich Wine brought from *Cyprus*, in its Colour and Flavour, that it has deciev'd the best Judges. These Berries are ripe in *August*, and may be had at the *Ivy-House* at *Hoxton*.

To make Apricock Wine.

YOU must, to every Quart of Water put a Pound and a half of Apricocks, that are not over ripe; let them be wiped clean, and cut in Pieces; boil these 'till the Liquor is strong of the Apricock Flavour, then strain the Liquor thro' a Sieve, and put to every Quart four or five Ounces of White Sugar, boil it again, and scum it as it rises, and

and when the Scum rises no more, pour it into an earthen Pot: The Day following bottle it, putting into every Bottle a Lump of Loaf Sugar, as big as a Nutmeg. This will presently be fit for drinking; is a very pleasant Liquor, but will not keep long.

To make Quince Wine.

GAther your Quinces when they are dry, and wipe them very clean, with a coarse Cloth, then grate them with a coarse Grater or a Rasp, as near the Core as you can; but grate in none of the Core, nor the hard Part of it; then strain your grated Quinces into an earthen Pot, and to each Gallon of Liquor put two Pounds of fine Loaf Sugar, and stir it 'till your Sugar is dissolved; then cover it close, and let it stand twenty four Hours, by which time it will be fit enough to bottle, taking Care in the bottling of it that none of the Settlement go into the Bottles. This will keep good about a Year: Observe that your Quinces must be very ripe when you gather them for this Use.

To make Cowslip Wine.

WE take six Gallons of Water, twelve Pounds of Sugar, four Whites of Eggs; beat the Eggs very well and put them in the Water and Sugar, then put it on the Fire, in a Kettle, and let it boil three Quarters of an Hour, take the Scum off all the Time it boils, and when it's cold take a Peck of pick'd Cowslips, bruise them a little and put them in, then make a good brown Toast and spread it on both Sides with good Ale Yeast, and put it in with the Cowslips; let it stand two or three Days to work. The Night before you strain it off, put in two Lemons, a
Quart

Quart of Rhenish Wine, and six Ounces of Syrup of Citrons, then cover it close; the next Day strain it off thro' a Strainer, squeezing the Cowslips as hard as possible, then strain it through a Flannel Bag, and put it in your Vessel; when it has done working, stop it close for a Fortnight, or three Weeks, then bottle it off.

Damfin Wine.

HAVING provided four Gallons of Water, put to every Gallon, four Pounds of *Malaga* Raisins, and half a Peck of Damfins, in a Vessel without a Head, which being cover'd, they are to steep six Days; stir them twice every Day, and let them stand as long without stirring. Then draw off your Wine, colour it with the infus'd Juice of Damfins sweeten'd with Sugar, and turn it into a Wine Vessel for a Fortnight, in order to be made fine, and afterwards dispos'd of in Bottles.

Raspberry Wine.

RIPE Raspberries being bruised with the Back of a Spoon, strain them and fill a Bottle with the Juice; stop it, but not very close, and set it by for four or five Days: Then pour it off from the Dregs, and add thereto as much Rhenish, or White Wine, as the Juice will well colour; that done, sweeten your Wine with Loaf Sugar, and bottle it up for Use.

Gilliflower Wine.

TO three Gallons of Water put six Pounds of the best Powder Sugar, boil the Sugar and Water together for the Space of half an Hour, keep scumming it as

the Scum rises; let it stand to cool, beat up three Ounces of Syrup of Betony, with a large Spoonful of Ale Yeast, put it into the Liquor and brew it well together; then having a Peck of Gilliflowers, cut from the Stalks, put them into the Liquor, let them infuse and work together three Days, covered with a Cloth; strain it and put it into a Cask, and let it settle for three or four Weeks, then bottle it.

Of C O R D I A L S for the Closet.

Rosa Solis.

TAKE Rosa Solis, clean pick'd, four Handfuls, Nutmegs, Carraway and Coriander Seeds, Mace, Cloves Cinnamon, each half an Ounce; Ginger, Cardemums, Zedoary, Calamus, Aromaticus, each a Dram and a half; Cubebs, yellow Sanders, each half a Dram; red Sanders an Ounce, Liquorice two Ounces, red Rose Leaves dry'd, a Handful; best Brandy a Gallon; infuse for some Days, and strain off the clear Liquor, in which dissolve White Sugar 12 Ounces.

Another.

YOU must take Rosa Solis cleansed, four Handfuls, Cinnamon, Nutmegs, Carraway and Coriander Seeds, each one Ounce; Cloves, Mace, Ginger, each three Drams; Cardemums, Cubebs, Zedoary, Calamus, Aromaticus, each a Dram, red Roses, dry'd an Ounce, Liquorice two Ounces, Raisins ston'd half a Pound, Cochineal, Saffron, each one Dram, best Brandy one Gallon; infuse for eight Days, and strain, to which add Loaf Sugar twelve Ounces.

Dr.

Dr. Stephens's Water.

YOU must take wild Cammomile, Lavender, wild Marjoram, Mint, Pellitory of the Wall, Thyme, red Roses, Rosemary, and Sage, each two Handfuls; Aniseeds, Fennel Seeds, Cinnamon, Galangal, Ginger, Grains of Paradise and Nutmeg, of each six Drams; bruise all these Ingredients and put them into two Gallons of Canary or Claret; let them infuse for 24 Hours, and then distil them off gently, the first and second Runnings each by itself. Broken Leaf Gold is commonly put in this.

Aqua Mirabilis.

YOU must take Cloves, Mace, Nutmegs, Cinnamon, Cardemum, Cubebs, Galangals, and Melliot Flowers, of each two Ounces, Cowslip Flowers, Rosemary Flowers, and Spear Mint, of each four Handfuls, a Gallon of the Juice of Celendine, a Gallon of Brandy, a Gallon of Canary, and a Gallon of White Wine; infuse them for 12 Hours, and distil them off in a gentle Sand Heat.

Clary Water.

HAVING a Quart of Borage Water, put it in an earthen Jug, and fill it with two or three Quarts of Clary Flowers fresh gather'd; let it infuse an Hour over the Fire in a Kettle of Water, then take out the Flowers, and put in as many fresh Flowers, and so do for six or seven Times together; then add to that Water two Quarts of the best Sack, and a Gallon of fresh Flowers, and two Pounds of White Sugar Candy, beaten small, and distil all off in a cold

Still; mix all the Water together when 'tis stilled, and sweeten it to your Taste with the finest Sugar: Cork the Bottles well, and keep it cool.

Citron Water.

WE take fresh Lemon Peels, number thirty, Figs fourteen Pounds, Proof Spirits three Gallons, Water as much as is necessary: Infuse and distil, make it up high Proof, and dulcify with double refin'd Sugar, two Pounds and a half for Use.

Another.

GET best Lemon Peel bruised, eighteen Ounces, Orange Peel nine Ounces, Nutmegs bruised, one Quarter of a Pound, strong Proof Spirits three Gallons, Water two Gallons; macerate, distil and dulcify with double refin'd Loaf Sugar, two Pounds for Use.

Ratiffa.

GET three Gallons of Molossus Brandy, Nuts two Ounces and an half, bitter Almonds one Pound and a half; bruise them, and infuse them in the Brandy, adding Ambergrease three Grains, mixed with fine *Lisbon* Sugar three Pounds; infuse all for seven or eight Days Space and then strain off for Use.

Orange Flower Brandy.

YOU must take a Gallon of *French* Brandy, and put it in a Bottle that will hold it, then boil a Pound of Orange Flowers, a little while, and put them to the Brandy, save the Water, and with that make a Syrup to sweeten it.

Plague

Plague Water.

WE take Rue, Rosemary, Balm, Carduus, Scordium, Marigold Flowers, Dragons, Goats Rue, Mint, each three Handfuls, Roots of Master-Wort, Angelica, Butter-Bur, Piony, each six Ounces, Scorzonera three Ounces, Proof Spirits three Gallons: Macerate, distil, and make it up high Proof.

Another.

GET Roots of Master-Wort, Gentian, Snake Root, each two Ounces; green Walnuts bruised 24, Venice Treacle and Mithridate, each one Ounce; Camphire two Drachms, Rue, Elecampane Root, each one Ounce; Horehound two Ounces, Saffron a Drachm, Proof Spirits three Gallons, Water *q. f.* distil, and sweeten with White Sugar one Pound and a half for Use. *Note,* That the Saffron is best added after Distillation.

Epedemick or Plague Water.

WE take Dragons, Rosemary, Wormwood, Sage, Scordium, Mugwort, Scabius, Balm, Carduus, Tormentil with Roots, Angelica with Roots, Marigold Flowers, Century, Betony, Pimpinell, Celadine, Rue, Agrimony, each half a Pound; Gentian, Zedoary, Liquorice, Elecampane, each four Ounces: Slice the Ingredients and infuse them in three Gallons of Molossus Spirits; then add Spring Water two Gallons; distil, and dulcify with fine Sugar one Pound.

Here are three Prescriptions for compounding Plague Water, of which you may take your Choice. They are, com-

compounded of noble and generous Alexipharmicks, and are each profitable to be taken as a Preservative against all pestilential, malign, or other contagious Distempers: And also an Antidote to expel the Malignity from the Heart, and force it towards the Circumference, there to be discharged by a gentle Diaphoresis: And this they effect by the Subtily and Tenuity of their Substance, whereby they divide and attenuate their Humours, so as to render them fine enough to pass thro' the cutaneous Glands, by a sensible Perspiration, which appears upon the Cuticle in Form of Dew, or gentle Sweat. And to this necessary Work we may well suppose the Nerves lend their helping Hand; for they being now invigorated by a fresh Influx of animal Spirits, communicated to them by these generous Cordials or Alexipharmicks, and their Waste repaired by this timely Auxilliary, are enabled more forcibly to contract their Fibres, and so to squeeze out of the Capillaries, those Humours which obstructed the Perspiration; or so to divide them by such Shocks and Impulses of the contracting Fibres, that becoming thereby more fluxile they may readily pass out that Way, which Nature endeavours for their Excretion; which commonly terminates the Distemper by this critical Evacuation.

Surfeit Water.

TAKE a Peck of red Corn Poppies, put them in a large Dish, cover them with another, and set it in an Oven several Times after Houshold Bread is drawn; put them into a Quart of *Aqua Vitæ*, with a large Nutmeg, and a Race of Ginger sliced, a small Stick of Cinnamon, a Blade of Mace, three or four Figs, four Ounces of Raisins

seeds of the Sun, ston'd, Anniseeds, Cardamum and Fennel Seeds of each half a Drachm beaten; of Liquorice sliced half an Ounce, lay some Poppies in the Bottom of a broad Glass Body, then lay a Layer of the other Ingredients, and then another Layer of Poppies, and so continue 'till the Glass is full, then pour in the *Aqua Vitæ*, and cover it close, and let it infuse 'till the Liquor is very red with the Poppies, and strong of the Spice: Of this you may take two or three Spoonfuls at a Time, and when it grows low you may pour another Quart of *Aqua Vitæ* to the Ingredients. You may make double the Quantity, by doubling the Ingredients, and so any Quantity in Proportion.

Cinnamon Water.

GET choice Cinnamon bruised 12 Ounces, Proof Molossus, Spirits rectified, three Gallons; Water one Gallon and a half; macerate them 24 Hours, and then distil and draw off your Spirits, and dulcify with Loaf Sugar two Pounds and a half, and make it up full Proof.

There is another Receipt for making best Cinnamon Water, which is by an Addition of Nutmegs to the Composition, and with a much larger Quantity of Cinnamon, which we shall here give you.

Take best Cinnamon bruised a Pound, Nutmeg bruised an Ounce, Bay Salt four Ounces, strong rectify'd Proof Spirits three Gallons, River Water a Gallon and a half; Macerate and draw off as above directed, and dulcify the same with the best Loaf Sugar two Pounds twelve Ounces, and make them up high Proof for Use.

Royal

Royal Usquebaugh by Infusion.

YOU must take Raisins stoned two Pounds, Figs sliced half a Pound, Cinnamon two Ounces and a half, Nutmegs one Ounce, Cloves half an Ounce, Mace half an Ounce, Liquorice three Ounces, Saffron half an Ounce; bruise the Spices, slice the Liquorice, &c. and pull the Saffron in Pieces, and infuse them all in a Gallon of the best Brandy for seven or eight Days, 'till the whole Virtue be extracted from them; then filter them, putting thereto a Quart of Canary Wine, and half a Dram of Essence of Ambergrease, and 12 Leaves of Gold broken in Pieces, which reserve for Use.

To make Irish Usquebaugh.

WE take to every Gallon of *French* Brandy one Ounce of Liquorice sliced, one Ounce of sweet Fennel Seeds, one Ounce of Anniseeds, one Pound of Raisins of the Sun, split and stoned, a Quarter of a Pound of Figs split, two Drachms of Coriander Seeds; let these infuse about eight or nine Days, and pour the Liquor clear off, then add half an Ounce of Saffron in a Bag for a Day or two, and when that is out, put in a Drachm of Musk. If, when this Composition is made, it seems to be too high a Cordial for the Stomach, put to it more Brandy, 'till you reduce it to the Temper you like. This is the same Receipt King WILLIAM had when he was in *Ireland*.

To make Green Usquebaugh.

WE take to every Gallon of *French* Brandy one Ounce of Anniseeds, and another of Sweet Fennel Seeds

Seeds, two Drachms of Coriander Seeds. Let these infuse nine Days, then take of the Spirit of Saffron one Drachms distill'd from Spirits of Wine; mix with the rest; infuse, during this Time, some Liquorice sliced in Spirits, one Pound of Raisins of the Sun, and filter it; put then a Quart of pure White Wine to a Gallon of the Liquor, and when all is mix'd together, take the Juice of Spinach boil'd, enough to colour it, but do not put the Spinach, Juice into the Liquor 'till it is cold. To this put one Pound of White Sugar Candy, finely powder'd, to a Gallon of Liquor.

To make Visney.

THIS Visney is made of pure Brandy, and as many Morello Cherries as will fill the Bottles or Casks, with one Ounce of Loaf Sugar to each full Quart; these Vessels or Bottles must be gently stopp'd when the Cherries are put in, and stand in a cool Cellar, for two Months before the Liquor is poured from them, and then the Liquor may be put in small Bottles for use: It is not very strong, but very pleasant. The Cherries, when they are taken out, may be distill'd, and will yield a fine Spirit.

In some Places, where there are Laurels grow wild, without cutting or pruning, I mean the *Lauro Cerasus*, as we find in many old Gardens, that Plant is apt to bear Berries, which in reality are Cherries, from whence it has its Name: These Berries, or Cherries are ripe about July, and make a fine Cordial, if we infuse them in Brandy, for two or three Months with a little Sugar; this will have a Flavour of Apricock Kernels, and be of a rich red Colour.

*A philosophical Account of brewing strong OCTOBER
B E E R.*

CARE, in the first Place, must be taken that the Malt be very clean, and when it is ground, it should stand four and twenty Hours at least in the Sacks.

The Quantity is five Quarters of Malt to three Hogsheads of Beer, and eighteen Pounds of Hops, unless the Malt be pale dried, then there must be added three or four Pounds more.

The Choice of Liquor for brewing is of considerable Advantage, the softest and cleanest Water is the best.

You are to boil your first Liquor, adding a Handful or two of Hops to it, then before you strike it over to your Goods or Malt, cool it in as much Liquor as will bring it to a Temper, not to scald the Malt; for it is a Fault not to take the Liquor as high as possible, but not to scald.

The next Liquors do the same.

And, indeed, all your Liquors ought to be taken as high as may be, that is, not to scald.

When you let your Wort from your Malt into the Under-Back, put to it a Handful or two of Hops, 'twill preserve it from that Accident which Brewers call, Blinking or Foxing.

In boiling your Worts, the first Wort boil high or quick, for the quicker the Wort is boiled the better it is.

The Second boil more than the First, and the Third or last more than the Second.

In cooling, lay your Worts thin, and let each be well cooled, and Care must be taken in letting them down into the Tun, that you do it leisurely, to the End, that as little
of

of the Fæces, or Sediment, as possible, may pass with it, which causes the Fermentation to be fierce or mild, for,

Note, There is in all fermented Liquors Salt and Sulphur, and to keep these two Bodies in a due Proportion, that the Salt does not exalt itself above the Sulphur, consists a great Part of the Art in Brewing.

When your Wort is first let into your Tun, put but a little Yeast to it, and let it work by Degrees quietly, and if you find it works but moderate, whip in the Yeast two or three Times or more, 'till you find your Drink well fermented, for without a full Opening of the Body by Fermentation, it will not be perfectly fine, nor will it drink clean or light.

When you cleanse, do it by a Cock from your Tun, placed six Inches from the Bottom, to the End, that most of the Sediment may be left behind, which may be thrown on your Malt to mend your Small-Beer.

When your Drink is tunnd, fill your Vessel full, let it work at the Bung-hole, and have a Reserve in a small Cask to fill it up, and don't put any of the Drink, which will be under the Yeast after it is worked over, into your Vessels, but put it by itself in another Cask, for it will not be so good as your other in the Cask.

This done, you must wait for the finishing the Fermentation, then stop it close, and let it stand 'till the *Spring*, for Brewing ought to be done in the Month of *October*, that it may have Time to settle and digest all the Winter Season.

In the *Spring* you must unstop your Vent-hole, and thereby see whether your Drink doth ferment or not, for as soon as the warm Weather comes, your Drink will have

another Fermentation, which when it is over, let it be again well stopped and stand 'till *September*, or longer, and then peg it if you find it pretty fine, the Hop well rotted, and of a good pleasant Taste for drinking.

Then, and not before, draw out a Gallon of it, put to it two Ounces of Ising-glass, cut small and beaten, to melt, stirring it often, and whip it with a Wisk 'till the Ising-glass be melted, then strain it and put it into your Vessel, stirring it well together; stop the Bung slightly, for this will cause a new and small Fermentation; when that is over stop it close, leaving only a Vent-hole a little stopped, let it stand, and in ten Days or a little more, it will be transparently fine, and you may drink of it out of the Vessel 'till two Parts in three be drawn, then bottle the rest, which will, in a little Time, come to drink very well.

If your Drink, in *September*, be well condition'd for Taste, but not fine, and you desire to drink it presently, rack it before you put your Isingglass to it; and then it will fine the better, and drink the cleaner.

To make Drink fine quickly, there is a Way, by separating the Liquor from the Fœces, when the Wort is let out of the Tun into the Under-Back, which may be done in this Manner: When you let your Wort into your Under-Back out of your Tun, catch the Wort in some Tub so long, and so often as you find it run foul, put that so caught on the Malt again, and do so 'till the Wort run clear into the Underback. This seems a good Method where it can be used, for it is the Fœces which cause the fierce and violent Fermentation; to hinder which, is in some Measure, the Way to have fine Drink.

Note,

Note, That the finer you make your Wort, the sooner your Drink will be fine. Some Persons, curious in Brewing, have caused Flannels to be placed, that all the Wort may run thro' one or more of them into the Tun before working, by which Means the Drink has been made very fine and well tasted.

Of cleaning and sweetening Casks.

IF your Cask is a But, then, with cold Water, first rinse out the Lees clean, and have ready, boiling or very hot Water, which put in, and with a long Stale, and a little Birch fastened to its End, scrub the Bottom as well as you can: At the same time let there be provided another shorter Broom of about a Foot and a half long, that with one Hand may be so employed in the upper and other Parts as to clean the Cask well: So in a Hogshead or other smaller Vessel, the one handed short Broom may be used with Water, or with Water and Sand, or Ashes, and be effectually cleans'd; the Outside of the Cask about the Bung-hole should be well wash'd, lest the Yeast, as it works over, carries some of its Filth with it.

But to sweeten a Barrel, Kilderkin, Firkin or Pin in the great Brewhouses, they put them over the Copper hole for a Night together, that the Steam of the boiling Water or Wort may penetrate into the Wood; this way is such a furious Searcher, that unless the Cask is new hooped just before, it will be apt to fall in Pieces.

Another Way.

WE take a Pottle, or more, of Stone Lime, and put it into the Cask; on this pour some Water and stop it up directly, shaking it well about.

Ano-

Another Way.

YOU must take a long Linnen Rag and dip it in melted Brimstone, light it at the End, and let it hang pendant with the upper Part of the Rag fasten'd to the Wooden-Bung; this is a most quick sure Way, and will not only sweeten, but help to fine the Drink.

Another Way.

OR to make your Cask more pleasant, you may use the Vintners Way thus: Take four Ounces of Stone Brimstone; one Ounce of burnt Allum, and two Ounces of Brandy; melt all these in an earthen Pan over hot Coals, and dip therein a Piece of new Canvass, and instantly sprinkle thereon the Powders of Nutmegs, Cloves, Coriander and Anniseeds: This Canvass set on Fire, and let it burn hanging in the Cask fastened at the End with the Wooden Bung so that no Smoak comes out.

For a Musky Cask.

BOIL some Pepper in Water and fill the Cask with it scalding hot.

For a very stinking Vessel.

THE last Remedy is the Cooper's taking out one of the Heads of the Cask to scrape the Inside, or new shave the Staves, and is the surest Way of all others, if it is fired afterwards within-side a small Matter, as the Cooper knows how.

These several Methods may be made use of at Discretion and will be of great Service where they are wanted. The
sooner

sooner also a Remedy is applied the better, else the Taint commonly increases, as many have, to their Prejudice, proved, who have made use of such Casks, in Hopes the next Beer will over-come it; but when once a Cask is infected it will be a long while, if ever, before it comes sweet if no Art is used. Many therefore of the careful Sort, in case they han't a Convenience to fill their Vessel as soon as it is empty, will stop it close, to prevent the Air and preserve the Lees sound, which will greatly tend to the keeping of the Cask pure and sweet against the next Occasion.

To prepare a new Vessel to keep Malt Liquors in.

A New Vessel is most improperly used by some ignorant People for strong Drink after only once or twice scalding with Water, which is so wrong, that such Beer or Ale will not fail of tasting thereof for half, if not a whole Year afterwards; such is the Tang of the Oak and its Bark as may be observed from the strong Scents of Tan-Yards, which the Bark is one Cause of. To prevent then this Inconvenience, when your Brewing is over put up some Water scalding hot, and let it run thro' the Grains, then boil it and fill up the Cask, stop it well and let it stand 'till it is cold, do this twice, then take the Grounds of strong Drink and boil in it green Walnut Leaves and new Hay or Wheat Straw, and put all into the Cask, let it be full and stop it close: After this, use it for Small Beer half a Year together, and then it will be thoroughly sweet and fit for Strong Drinks; or

Another Way.

HAVING a new Cask, dig a Hole in the Ground, in which it may lie half depth with the Bung downwards; let it remain a Week, and it will greatly help this or any other stinking musty Cask.

Wine Casks.

THESE, in my Opinion, are cheapest of all others to furnish a Person readily with, as being many of them good Casks for Malt Liquors, because the Sack and White Wine Sorts are always season'd to Hand, and will greatly improve Beers and Ales that are put in them: But beware of the Rhenish Wine Cask for strong Drinks; for its Wood is so tinctured with this sharp Wine, that it will hardly ever be free of it, and therefore such Casks are best used for Small Beer: The Claret Cask will a great deal sooner be brought into a serviceable State for holding Strong Drink, if it is two, or three Times scalded with Grounds of Barrels, and afterwards used for Small Beer some Time. I have bought a But or Pipe for eight Shillings in *London* with some Iron Hoops on it, a Hoghead for the same, and the half Hoghead for five Shillings, the Carriage for a But by the Waggon thirty Miles, is two Shillings and Sixpence, and the Hoghead Eighteen-pence: But to cure a Claret Cask of its Colour and Taste, put a Peck of Stone Lime into a Hoghead, and pour upon it three Pails of Water; bung immediately with a Wood or Cork Bung, and shake it well about a Quarter of an Hour, and let it stand a Day and Night, and it will bring off the red Colour, and alter the Taste of the Cask very much.

To make Mead.

TO thirteen Gallons of Water put thirty Pounds of Honey; boil and scum it well, then take Rosemary, Thyme, Bay Leaves and Sweet Briar, one Handful altogether; boil it an Hour, then put it into a Tub with two or three good Handfuls of ground Malt; stir it 'till 'tis but Blood warm; then strain it through a Cloth, and put it into a Tub again; cut a Toast round a Quartern Loaf, and spread it over with good Ale Yeast, and put it into your Tub; and when the Liquor is quite over with the Yeast, put it up in your Vessel; then take Cloves, Mace, Nutmegs an Ounce and a half, of Ginger an Ounce sliced, bruise the Spice, and tie it all up in a Rag, and hang it in the Vessel; stop it up close for use.

To make small White Mead.

GET six Gallons of Spring Water, and having made it hot, dissolve in it six Quarts of Honey, and two Pounds of Loaf Sugar, boil it for half an Hour, and keep scumming it as long as any is boiling; pour it out into a Vessel and squeeze in the Juice of eight Lemons, and the Rinds of no more than four, about forty Cloves, four Races of Ginger, a Sprig or two of Sweet Briar and of Rosemary: And after it has stood in the Vessel 'till it is no more than Blood warm, spread five or six Spoonfuls of Ale Yeast upon a good brown Toast, and put it in. Put it up into a Cask fit for it, and after it has stood five or six Days, you may bottle it.

White Metheglin.

YOU must take Sweet Marjoram, Sweet Briar Buds, Strawberry Leaves and Violets, of each two Handfuls, of double Violets (if they are to be had) broad Thyme, Borage and Agrimony, of each two Handfuls, six or eight Tops of Rosemary, the Seeds of Carraways, Coriander and Fennel, of each four Spoonfuls, and six or eight large Blades of Mace. Boil all these Ingredients in sixteen Gallons of Water for three Quarters of an Hour or better, scum and strain the Liquor, and having stood 'till it is luke-warm, put to it as much of the best Honey as will make it bear an Egg the Breadth of a Six-pence above the Water; then boil it again as long as any Scum will rise, and set it to cool; when it is almost cold, put in a Pint of new Ale Yeast; and when it has worked 'till you perceive the Yeast to fall, turn it up and suffer it to work in the Cask; 'till the Yeast has done rising fill it up every Day with some of the same Liquor, stopping it up. Put into a Bag a couple of Nutmegs sliced, a few Cloves, Mace and Cinnamon, all unbruised, and a Grain or two of Musk.

Metheglin.

WE take live Honey, which naturally runs from the Combs (that from Swarms of the same Year is best) and put so much of it into clear Spring Water, as both together will make up above twenty Gallons; being made so strong with the Honey, when thoroughly dissolved, that an Egg will not sink to the Bottom, but swim up and down in it; then boil this Liquor in a Copper Vessel (or if you have not that, a Brass one may serve) for about an Hour or
more

more, and by that Time the Egg will swim above the Liquor about the Breadth of a Groat, then let it cool. The next Morning you may barrel it up, putting in an Ounce of Cinnamon, of Cloves and Mace, each an Ounce and a Quarter, all grossly pounded; for if it be beat fine, it will always float in the Metheglin and make it foul, and if the Spices be put in while it is hot they will lose their Spirits. Put in a small Spoonful of Yeast at the Bung-hole to augment its working, but it must not be left to stand too cold at first, for that would hinder its Fermentation. As soon as it has done working, it must be stopp'd up close, and let stand for a Month and then boiled off, and if then set into a Refrigeratory, it will be a most pleasant vinous Liquor, and the longer it is kept the better it will be.

You may judge of its Strength by the floating of the Egg, and it may be made stronger or smaller, at Pleasure, by adding more Honey or more Water; and the more it is boiled, the more pleasant and more durable it will be.

It is not necessary to scum the Metheglin while it is boiling, for the Scum being left behind, will help its Fermentation, and afterwards render it the clearer, it being commonly believed that it unites again.

To make Cyder.

HAVING Apples so thoroughly ripe that they will easily fall by shaking the Tree; the Apples proper are Pippins, Pomewaters, Harveys or other Apples of a Watery Juice; either grind or pound them, and squeeze them in a Hair-bag; put the Juice up into a seasoned Cask.

The Cask is to be seasoned with a Rag dipp'd in Brimstone ty'd to the End of a Stick, and put it in burning into

the Bung-hole of the Cask, and when the Smoak is gone, wash it with a little warm Liquor, that has run thro' a second straining of the Mure or Husk of the Apples.

Put into the Cask, when the Cyder is in, a Bit of Paste made of Flower, and ty'd up in a thin Rag; let it stand for a Week, and then draw it off from the Lees into another season'd Cask.

Some advise to put three or four Pounds of Raisins into a Hoghead, and two Pounds of Sugar to make it work the better.

To make Royal Cyder.

WHEN the Cyder is fine and past its Fermentation, but not stale, put to each Gallon of Cyder a Pint and a half of Brandy, or Spirits drawn off from Cyder, and also half a Pint of Cyder Sweets to every Gallon of Cyder, more or less, according to the Tartness or Harshness of the Cyder. The Spirits and Sweets must be mix'd together, and mix'd with an equal Quantity of the Cyder, and then they are to be put into the Cask of Cyder, and all stirr'd together with a Stick at the Bung-hole for a Quarter of an Hour, and the Bung-hole must be well stopp'd down, and the Cask rolled about ten or twelve Times to mix them well together. Let it stand for three or four Months, and you may either drink it or bottle it.

To recover any Cyder that is decay'd, although it be quite sour.

FROM a Hoghead of pale four Cyder draw out as much as by boiling with six Pounds of Brown Sugar Candy will make a perfect Syrup. Let the Syrup stand 'till
it

it is thoroughly cold, pour it into the Hogshead and stop it up close. This will raise a Fermentation, but not a violent one. There must be room in the Vessel for the Cyder to work, and in a few Days it will be fit to drink.

To make Cyderkin, or Water Cyder.

AFTER paring half a Bushel of Apples, core them and boil them in a Barrel of Water, 'till a third Part is consumed, strain it and put the Liquor to a Bushel or more of ground or stamp'd Apples unboiled; let them stand to digest for twenty four Hours, press out the Liquor and put it into Casks, let it ferment, then stop it up close, but give it Vent frequently, that it may not burst the Cask, and when it has stood 'till it is fine, you may either drink or bottle it.

M U M.

*The Receipt for making it according as it is recorded in the
Town-House of BRUNSWICK.*

TAKE sixty three Gallons of Water that has been boiled to the Consumption of a third Part; brew it according to Art with seven Bushels of Wheat Malt, one Bushel of Oatmeal, and one Bushel of ground Beans. When it is tunned, let not the Hogshead be too full at first, and as soon as it begins to work, put into it of the inner Rind of Fir three Pounds, Tops of Fir and Birch one Pound, *Carduus Benedictus* three Handfuls, Flowers of *Rosa Solis* a Handful or two, Burnet, Betony, Marjoram Avens, Penny-royal, wild Thyme, of each a Handful and a half; of Elder Flowers two Handfuls or more, Seeds of Cardamum bruised three Ounces, Barberries bruised one Ounce.

Ounce. Put the Herbs and Seeds into the Vessel when the Liquor has wrought a while ; and after they are added, let the Liquor work over the Vessel as little as may be. Fill it up at last, and when it is stopp'd, put into the Hoghead ten new-laid Eggs unbroken or crack'd. Stop it up close, and drink it at two Years End.

English Brewers use Cardamum, Ginger and Sassafras, instead of the inner Rind of Fir ; also the Rinds of Walnuts, Madder, red Sanders and Elecampane. Some make it of strong Beer and Spruce Beer, and where it is designed chiefly for its Physical Virtues, some add Water Cresses, Brook-lime and wild Parsley, with six Handfuls of Horse Radish rasp'd to every Hoghead, according to their particular Inclination or Fancy.

Orgeatt.

TAKE two Ounces of Melon Seeds, half an Ounce of Pompion Seeds and half an Ounce of *Jordan* Almonds, blanched with six or seven bitter Almonds : Beat the whole Compound in a Mortar, and reduce it to a Paste, so as to leave no Clods, sprinkling the same now and then, with five or six Drops of Orange Flower Water, to hinder it from turning to Oil : When your Seeds and Almonds are thoroughly stamped, add thereto half a Pound of Sugar, which is to be likewise well pounded with your Paste. Then slip the said Paste into two Quarts of Water, and let it steep therein. Afterwards, put in about a Spoonful of Orange Flower Water, and pass the Liquor thro' a Straining-Bag, pressing the gross Substance very hard, so as nothing may be left therein ; you may also pour in a Glass of new Milk ;
Lastly,

Lastly, turn your Liquor into two Bottles and set it by to cool.

To make Sherbet

HAVING provided Calves Feet with Part of a Fillet of Veal, clear'd from the Fat, put them into a Pot, with a proportionable Quantity of Water and White Wine, let them boil for a considerable Time, and take off the Scum carefully: When your Meat comes to Rags, and there is only left a third Part of the Broth, strain it thro' a Cloth, and skim off all the Fat with two or three Feathers. Afterwards turn the whole Mess into a Pan, with a Stick of Cinnamon, two or three Cloves, a little Lemon Peel, and as much Sugar as will serve to make it a pleasant Liquor. Let all boil together; clarify it with the White of an Egg whipp'd, and pass it thro' the Straining-Bag. When this Liquor is to be kept for a long Time, it is requisite to allow two Pounds of Sugar for every Quart of Broth, or Juice of Meat, observing for the rest, the former Directions: But at last the Liquor is to be boiled to its pearled Degree, and put into Bottles.

Rosade.

THIS Liquor is made of pounded Almonds and Milk, to which is added clarify'd Sugar: But it will not keep very long, because it's apt to grow greasy, and as it were so unctuous that it becomes very disagreeable to the Palate.

C O S M E T I C K S, &c.

To make Pomatum.

GET two Ounces of Oil of bitter Almonds, almost two Drams of White Wax, slice it very thin, put it into a Gallipot; put the Gallipot into a Skillet of boiling Water, and then put in four Drams of *Sperma Ceti*, and as soon as you have stirred it together, then put in the Oil of Almonds, then take it off the Fire and out of the hot Water, and keep stirring it 'till it is cold, with a Knife made of Bone; afterwards beat it up in Rose Water 'till it is white: Let it be kept in Water, and the Water be changed once a Day.

To take off Freckles.

FIRST gather *May Dew* off from the Corn, then to four Spoonfuls of it add one Spoonful of Oil of Tartar newly drawn; mix them well together, wash the Face often with it, and do not wipe it, but let it dry of itself. When *May Dew* cannot be had, Bean Flower Water, or Elder Flower Water will do very well.

For a pimpled Face.

HAVING Roche Allum, common Salt, and live Brimstone, of each half an Ounce, of White Sugar Candy and *Sperma Ceti*, of each one Dram, pound them and sift them fine, put them into a Pint Bottle, add White Lilly Water and Spring Water, of each an Ounce and a half, and a Quarter of a Pint of Brandy, shake them well together and set them by for Use. When you go to Bed
bathe

bathe the Face well with this Wash, shaking the Bottle, lay a Linnen Rag dipped in it over the Face, and in a Week or Fortnight at most it will perfectly cure.

To make a Paste for the Hands.

FIRST take half a Pound of Bitter Almonds, then blanch and pound them, and as you are pounding them, put in a Handful of ston'd Raisins, and pound them together 'till the Mess is well incorporated and very fine; then add a Spoonful or two of Brandy, the same Quantity of Ox Gall, and two Spoonfuls of Brown Sugar, and the Yolks of a Couple of small Eggs, or of one large one; after these have been all beaten well together, except the Almonds, let it have two or three Boils over the Fire, put in the Almonds. Put it up in a Gallipot, the next Day cover it close, keep it cool, and it will keep good half a Year.

To make an excellent Lip Salve.

FIRST take half a Pint of Claret, boil it in one Ounce of Bees Wax, as much fresh Butter, and two Ounces of Alkermes Root bruised: When all these have boiled together a pretty while, strain it, let it stand 'till it is cold, take the Wax off from the Top, melt it again, and pour it clear from the Dregs into a Gallipot, and use it at Pleasure

To preserve and whiten the Teeth.

BOIL a little Roche Allum in two Ounces of Honey, scum it well, add a little Ginger finely powdered; when it has boiled a little longer, take it off, and before it grows cold, put in some *Sanguis Draconis*, as much as will tinge it of a good Colour. Having mixed it well,

put it into a Gallipot and set it by for use. Rub the Teeth as oft as you please with a little of it on a Rag.

To make the Teeth white.

MIX a little burnt Allum, with fix Spoonfuls of Honey, and two of Celandine Juice, and rub the Teeth with it.

A Powder for the Teeth.

MIX half an Ounce of Powder of Myrrh with an Ounce of Cream of Tartar, and rub the Teeth with it two or three times a Week.

To cleanse foul and spotted Teeth.

AFTER winding a Bit of fine Rag about a very small End of a Skewer, cut it sharp that it may be like a Pencil for Painting, dip it into Spirit of Salt, afterwards into fair Water for a Moment, rub the Teeth with it, taking Care not to touch the Gums or Lips with it; wash the Mouth with pure cold Water, not that in which the Rag has been dipp'd. This will take off the Fur, and make them very white; but this must not be done too often, but when they are once clean, they may be easily kept so.

For Heat and Pimples in the Face.

WE take Liverwort that grows in a Well, stamp it and strain it, put the Juice into Cream and anoint your Face as often as you please. Also you may drink the Juice of Liverwort warm, to cool the Heat of the Liver.

An

An Oil to take away the Heat and Shining of the Nose.

YOU must take fix Ounces of Gourd Seeds, crack them, take out the Kernels and peel off the Skins; blanch three Ounces of bitter Almonds and make an Oil of them, and anoint the Nose with the Oil. The Gourd Seeds must weigh three Ounces when peeled.

To sweeten the Breath.

GET the Flowers, and Tops of Rosemary, dry them; also Cinnamon, Cloves, Mace, and Sugar-candy; take of each a small Quantity, dry them and reduce them to a fine Powder, put some of this Powder into a new-laid Egg, and sup it up in a Morning fasting for seven Days successively, and it will render the Breath sweet.

To make Tincture of Ambergrease.

WE take half an Ounce of Ambergrease, a Dram of Musk, and a Quarter of a Pint of Spirit of Wine. Put these into a Glasse Bottle, stop it close with a Cork, tie that down with a Piece of Bladder, and set it for ten or twelve Days in Horse-Dung, afterwards pour off the Tincture, and keep it in a Glasse well stopp'd; then you may put the same Quantity of Spirit of Wine to the Ambergrease, and set it in Horse-Dung as before, and pour off the Tincture at the End of twelve Days. The Ambergrease will serve for ordinary Uses afterwards. This Tincture will perfume any Thing, and is also very good in Cordials.

To make perfum'd Wash Balls.

Dissolve Musk in sweet compounded Water, then take about the Quantity of one Wash Ball of this Composition, and mix it together in a Mortar: Mix this well with your Paste, and make it up into Balls.

To make an excellent Perfume.

CUT half a Pound of Damask Rose-Buds clear from the Whites, stamp them well, and add to them two large Spoonfuls of Damask-Rose-Water, put them into a Bottle, stop them close, let them stand all Night; then take two Ounces and a half of Benjamin, beat it fine, add twenty Grains of Musk, and, if you please, as much Civet; mingle these with the Roses, beating all well together, make it up in little Cakes and dry them between Sheets of Paper.

Another extraordinary Perfume.

WE take two Ounces of Juniper, the same Quantity of Storax, twelve Drops of Clove Water, twelve Grains of Musk, and a little Gum-dragant steeped in Water, beat all these Ingredients to a Paste, make it into Rolls; put each Roll between two Rose-Leaves, dry them in an Oven, and as they are burnt, they will give a most pleasant Smell.

To make the Hair black.

WE take Oil of Myrtle and Oil of Costmary of each four Ounces, the Juice of green Nuts and the Juice of red Poppies, of each four Ounces; boil them together awhile, and anoint the Hair with them.

G E N E-

GENERAL RULES, &c.

IN all Soops, you must not put in your Thickening, 'till your Herbs are very tender.

When you boil any Greens, first soak them near two Hours in Water and Salt, or else boil them in Water and Salt in a Copper by themselves, with a great Quantity of Water: Boil no Meat with them for that discolours them.

Use no Iron Pans, &c. for they are not proper; but let them be Copper, Brass, or Silver.

When you fry any Fish, first dip them in Yolks of Eggs, and fry them rather in a Stew-pan over the Fire, and that will make them of a light Gold Colour.

White Sauces are now more generally used than Brown, which is done chiefly with Cream, and add a little Champagne or *French White Wine*, and Butter kneaded in Flower.

Parboil all your Meats that you use for your Fricaseys, or else stewing them too long on the Fire will make them hard.

In roasting or boiling, a Quarter of an Hour to every Pound of Meat, at a steady Fire, is the best Rule that can be given to do it to Perfection.

When you beat Almonds, always put in Orange Flower Water, or Rose Water, to prevent their turning to Oil, which they are very subject to.

When you dress Mutton, Pigeons, &c. in Blood, always wring in some Lemon Juice, to keep it from changing.

When you grill any thing, let it be over a Stove of Charcoal, rather than Sea Coal; it makes it eat sweeter and shorter; turn your Meat very often.

An

AN EXPLANATION of some of the TERMS used in
C O O K E R Y.

L *Egumes*, any Kind of Pulse, as Pease, Beans, &c.

Cullices, are the strained Juice of Meat.

Bisques, are Pottages or Soops in Ragoo.

Farce, is a Mixture of Meat and Herbs for Stuffing.

Bards of Bacon, are Slices all fat, which are often put round Birds, &c. when roasted.

Lardoons, are the Bits of Bacon used for larding any thing.

To Marinate, is one Way of pickling.

To Mitony, is to soak in the Dish over the Stove.

Bouillon, Broth.

Bouillie, boil'd Meat.

A la Daube, is a Ragoo commonly eat cold

A la Braise, from *Braise*, live Coals. When you dress Meat *à la Braise*, you must stop your Stew-pan close about the Edges with Paste, and put Fire over as well as under.

A la Poivrade, Sauce made with Pepper.

A la vinaigrette, Sauce made with Vinegar.

Ravigotte, come from *ravigoter*, to brisk up, or quicken, and is commonly used for a Sauce in which there is Mustard.

En gratin, any thing that sticks to the Bottom of the Skillet or Toss-pan.

Court Bouillon, is a French Way of dressing large Fish.

Blanc-Manger, signifies White Food. A Sort of White Jelly so called.

Hors d'Oeuvres, are choice little Dishes or Plates, that are served in between the Courses at Entertainments.

Entremets, or *Intermeffes* are the less Sort of Dishes that compose the Course.

N. B. Many French Dishes have received their Names from Princes and Persons of Quality who were fond of them; as *à la Reine*, *à la Dauphine*, *à la Maintenon*, &c. Some from famous Cooks, as, *à la St. Menebout*, *à la Montizeur*, &c. and some from the Sauces used with them, as, *à la Poivrade*, &c.

F I N I S.



